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Butter-roasted turkey with Madeira jus, and green beans and carrots, page 40



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Easing an all-butter dough into the pie plate for Pecan Pie. For the recipe, turn to page 50.

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SOME THINGS ARE JUST BETTER TOGETHER.

ROMEO

JULIET



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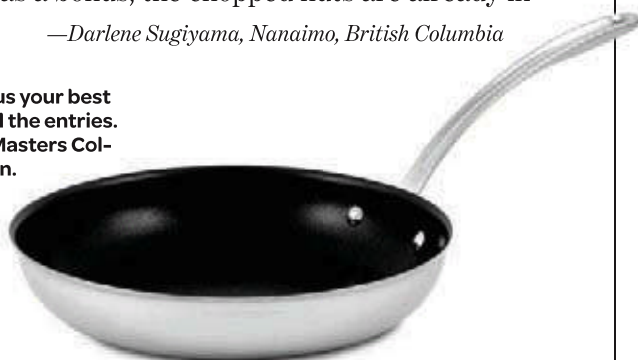
Chop Nuts with Less Mess

I can't stand it when I try to chop nuts on a cutting board and they roll right off. To prevent this, I put them in a bowl and chop with a rigid blade-style pastry cutter. Pressing down on them firmly with the cutter does the trick, and as a bonus, the chopped nuts are already in a prep bowl.

—Darlene Sugiyama, Nanaimo, British Columbia

We want to hear from you. Send us your best tip and we'll pick a winner from all the entries. Darlene is the winner of this CIA Masters Collection 10-inch nonstick sauté pan.

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Make Room for Meat

For the past few months, I've been trying to eat less meat. However, I can't help but salivate over Bruce Aidells's recipes in "Grilling Greats from a Grilling Great" (August/September). I don't know which one I'll try first, but I assure you that I'll be making each one of his scrumptious-looking recipes. *Fine Cooking*, you never disappoint.

—Tara C. Lenington,
Kernersville, North Carolina

Margaritagrille

I made the Margarita-Glazed Baby Back Ribs ("Grilling Greats," August/September) and they were amazing; the marinade came together in minutes and the glaze was delicious. Sitting outside on a Saturday night with the ribs, a nice breeze, and a margarita (what else?) made for a memorable meal.

—Dennis Sak, New York City

Gluten-Free Gratitude

I was so excited to see Ellie Krieger's Gluten-Free Pancakes (Good Life, August/September) that I had to make them right away. My children are gluten-

intolerant, and navigating gluten-free recipes has been a chore, because it seems that they sacrifice taste or texture. Your recipe doesn't give up either. Thank you for giving us a favorite breakfast staple that my whole family can enjoy.

—Heather Berg, Denver

Wined and Dined

I've been an online and print subscriber to *Fine Cooking* for several years now. I love your recipes, but I've always been interested in pairing wine with food, and I wished for more recommendations. I'm thrilled that you've recently added wine pairings for all of your main dishes online. Thank you.

—Christie Alexander, New York City

Okra Converts

This weekend, I made the Grilled Okra from the August/September issue. I modified the basic recipe by tossing the split pods with garam masala and cumin, in addition to salt and olive oil. It was amazing! My husband even liked it, and he's never been a big fan of okra.

—Kim Huff-Caplan, via Facebook

Missing Fresh Masa

In your tortilla recipe ("Taco Night," August/September), I noticed the use of masa harina, which is a poor second to fresh masa (field corn that's soaked in water and ground). Your article doesn't mention fresh masa, or that it's readily available at Mexican markets. Is there a reason for the omission?

—Robert Martin,
Redondo Beach, California

Author Robb Walsh responds: While I love fresh masa for tamales, I've had more luck making tortillas with masa harina because the dough seems to be more pliable. Plus, in many areas of the country, fresh masa is hard to come by.

Popsicle Remix

We made mango-blackberry ice pops from the August/September issue ("Cooking Without Recipes: Ice Pops"); they were outstanding and a big hit with my daughter. I froze the extra fruit mixture in ice cube molds, and they made a great drink when added to sparkling water—or a bit of gin and a wedge of lime later in the day.

—Jennifer Mach, Chicago



Photographs: top by Scott Phillips, bottom courtesy of Jennifer Mach

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Bread expert and baking instructor **Peter Reinhart** ("Buttery Dinner Rolls," page 60) has written eight cookbooks, including the award-winning *The Bread*

Baker's Apprentice. His next book, due out in the spring, is about gluten-free baking.

- **My desert island food is...** Caesar salad, my favorite dish of all time. How I'd make it on a desert island, I have no idea.
- **My favorite pieces of kitchen equipment are...** my plastic bowl scraper and bench blade; with them, I could rule the world.
- **If I weren't a cookbook author, I'd be...** a lot thinner.



Domenica Marchetti ("True Ragù," page 54) is the author of four books on Italian cooking, including *The Glorious Pasta of Italy* and *Big Night In*. She lives in Washington,

DC, and writes *The Family Dish*, a weekly cooking column for washingtonpost.com.

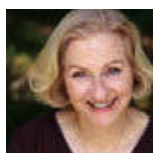
- **My favorite cold weather food is...** garlicky lentil soup with carrots and Tuscan kale, topped with croutons and a drizzle of olive oil.
- **My biggest food-related pet peeve is...** the twist-ties around heads of lettuce at the grocery store.
- **The only fast food meal I'll eat is...** fried cheese curds and a root beer float during my once-a-year trek to the A&W Restaurant in Frankfort, Michigan.



Sophie Menin ("The Renaissance of Chianti Classico," page 38) is a wine, food, and travel writer who lives in New York City. She has written for *The New York*

Times and *Departures*, and she's a regular contributor to *The Daily Beast*.

- **Currently, I'm obsessed with...** pairing Thai food with Gewürztraminer.
- **My favorite food memory is...** walking 5 kilometers from Monet's house in Giverny, France, to a hard cider tasting and dinner at a farm.
- **What's for breakfast?**... nothing; I like lunch too much to spoil it.



Food writer **Anna Thomas** ("A Crowd-Pleasing Thanksgiving," page 40) published her first cookbook, *The Vegetarian Epicure*, in 1972; it has sold almost a

million copies. Her most recent cookbook, *Love Soup*, won a James Beard Award in 2010.

- **My favorite spice is...** toasted, freshly ground cumin seeds.
- **My favorite food splurge is...** flash-frozen porcini mushrooms; I make soup and risotto with them.
- **My dinner party specialty is...** something new every time; dinner parties are my laboratory. If you eat at my house, you take your chances.



Pastry chef, restaurant consultant, and cooking teacher **David Guas** ("Pecan Pie," page 49) is the author of *DamGoodSweet: Desserts to Satisfy Your Sweet Tooth*,

New Orleans Style and the chef-owner of Bayou Bakery in Arlington, Virginia.

- **My least favorite food is...** black licorice. I respect it, but I don't like it.
- **The last thing I ate was...** a "roast beef arm drip": roast beef, gravy, and Swiss cheese on Texas toast.
- **My dinner party specialties are...** macaroni and cheese, deviled eggs, and banana pudding.



Food stylist and recipe developer **Jeanne Kelley** ("Beets," page 71) is the author of the award-winning cookbook *Blue Eggs and Yellow Tomatoes*. She lives

in Los Angeles, where she grows vegetables, raises chickens, and keeps bees. Her next cookbook, *Salad for Dinner*, is due out this spring.

- **My ideal pizza is topped with...** Gorgonzola and Swiss chard.
- **The most overrated ingredient is...** truffle oil. It's like stinky feet.
- **My favorite ice cream flavor is...** vanilla. It sounds boring, but nothing goes better with pie.

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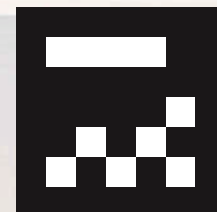
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Roast Turkey with Juniper-Ginger Butter; recipe at **FineCooking.com**.

Photographs by Scott Phillips

Make the most of the season's bounty

With fruits and vegetables flooding markets and gardens, we've got plenty of ideas for how to use them. Check in at **FineCooking.com** for:

- Information on different squash varieties and great ways to cook with them.
- Dozens of creative recipes for apples, pears, sweet potatoes, and cranberries.



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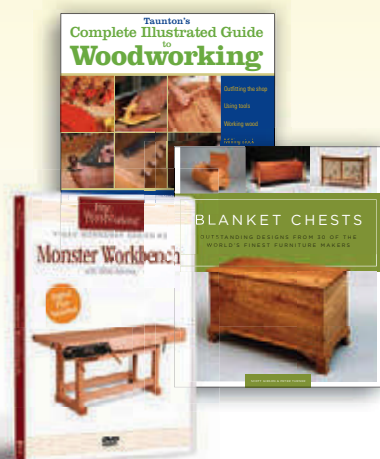
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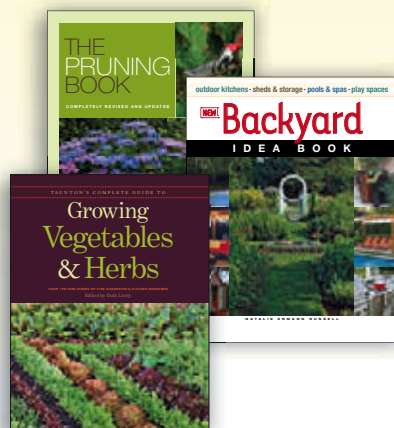
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Quinces

THEY'RE ONE OF THE OLDEST CULTIVATED FRUITS in the world and have been prized from the Mediterranean to East Asia for more than 4,000 years. It's no wonder: The heady aroma of a golden quince is spicy and complex, with hints of apple, pear, and citrus. When cooked—and its hard, tart flesh *must* be cooked—a quince becomes soft and dense and develops a sweet, slightly piquant flavor and an even richer perfume.

Continued on page 14



TRY THIS QUINCES

What's more, the flesh of a quince turns from creamy white to pale pink to a jewel-like rose when cooked (see sidebar, page 16). Give quinces a try from October to early January, and you'll understand why they've been a cook's staple for millennia.

Quinces are related to roses

Quinces belong to the rose family, as do apples, pears, and peaches. They grow on small, shrub-like trees that flower and later produce the fist-size, lumpy, often fuzzy fruit.

Native to the Middle East, quinces were introduced to the New World by Europeans in the 17th century. Today, the most popular varieties in the United States are the Pineapple (shown on page 13) and the Champion. Cultivated in southern California, the Pineapple quince is bright yellow when ripe and has distinct notes of its namesake. The larger Champion grows predominantly in the cooler climes of the Northeast and Northwest and ripens to a gold or khaki color, with a more typical flavor of apple, pear, spice, and citrus.

To choose quinces, follow your nose

Ripe quinces should smell fruity and floral, be firm to the touch, and have yellow skin. If your fruit has a greenish hue, it may be underripe; keep it on the counter until completely yellow and very fragrant. Ripe quinces can be stored at room temperature for up to one week or in the refrigerator in a loosely sealed plastic bag for up to two weeks.

Continued on page 16

poached quince salad

Salty ham, buttery cheese, and rich almonds play up the delicate sweetness of the honey-poached quinces in this sweet-savory salad. For the best results, use Marcona almonds, which are fried salted almonds imported from Spain.

Serves 4

FOR THE POACHED QUINCES

- 1 lb. quinces (about 2 medium)
- 2 Tbs. honey
- 2 strips lemon zest (each ½ x 2 inches)

FOR THE SALAD

- 4 cups mâche or baby arugula
- 4 oz. thinly sliced Serrano ham or prosciutto, cut into ¼-inch-wide ribbons
- 2 Tbs. extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- ⅓ cup coarsely chopped toasted, salted almonds
- 1 to 2 oz. firm, mild-flavored cheese, such as Manchego or Asiago, shaved into small pieces (using a vegetable peeler)
- 4 tsp. balsamic vinegar, preferably aged 12 to 25 years

MAKE THE POACHED QUINCES

Peel, quarter, and core each quince. Put the quinces, honey, and lemon zest in a 3-quart saucepan. Add enough water to cover the quinces by 1 inch (about 1½ quarts). Bring to a boil over medium-high heat. Put a plate or a lid that's smaller than the saucepan on the quinces to submerge them. Reduce the heat to a simmer and cook until the quinces are tender when pierced with a knife, about 45 minutes. Let them cool in the cooking liquid. (The quinces can be poached up to

2 weeks ahead. Refrigerate them in their liquid.)

ASSEMBLE THE SALADS

Toss the mâche or arugula, ham, and olive oil in a large bowl. Season to taste with salt and pepper. Divide the salad evenly among 4 plates. Slice the quinces and arrange on each plate. Sprinkle the almonds and cheese on top. Drizzle each salad with 1 tsp. of the balsamic vinegar.

—Julissa Roberts



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Use slow-cooking techniques for delicious results

Rich in tannins, which make them astringent, and pectin, which makes them hard, quinces must be cooked before they're eaten. Slow-cooking methods like poaching and roasting work best to break down the fruit's flesh, making it tender, less tart, and delicious in both sweet and savory dishes.

Poach quinces in water with simple flavors like honey and lemon and use them to add a touch of sweetness to a savory salad (see the recipe on page 14), or try poaching them with bolder flavors like red wine, orange, star anise, and sugar to serve warm over vanilla ice cream. Roast them with honey, balsamic vinegar, and orange juice and serve alongside rich meats, duck, or goose. Like apples, quinces can be baked (peel and hollow them out and then fill with sugar, cream, and butter) or used in tarte Tatin and cakes.

With their high pectin content, quinces are a natural in jams, jellies, and chutneys. An iconic quince preparation is Spanish membrillo (mem-BREE-yoh), a thick, jam-like paste (see the recipe at right) that's delicious with Manchego cheese or Serrano ham.

Quince's assertive flavor and floral aroma go well with a variety of ingredients; pair them with cinnamon, vanilla, almonds, cream, and salty cheeses and meats like Stilton, Parmigiano-Reggiano, and prosciutto.

—Evan Barbour

Why Quinces Change Color

The tannin concentration in a quince, which varies depending on where it's grown, determines its color when cooked. Heat causes tannins to release a red pigment called anthocyanin. Quinces that are rich in tannins become dark rose; those with fewer tannins may remain creamy white or turn light pink. Cooking in aluminum, which reacts to tannic acid, tends to produce darker results.



Get information on hundreds of ingredients at FineCooking.com/ingredients.



quince paste

In Spain, slices of this sweet, fragrant paste, called membrillo, are served atop wedges of rich Manchego cheese as an hors d'oeuvre. Try it with goat cheese as well—or just put it out for breakfast in place of jam. Serves 16

- 2 lb. quinces (about 4 medium), peeled, cored, and chopped into ¾-inch pieces
- ½ vanilla bean, split, seeds scraped out
- 2 strips lemon zest (each ½ x 2 inches)
- 2 cups granulated sugar; more or less as needed
- 2 Tbs. fresh lemon juice
- 1 Tbs. unsalted butter, softened

Put the quinces, vanilla bean pod and seeds, and lemon zest in a 4-quart saucepan and cover with water. Bring to a boil over medium-high heat. Reduce the heat to a simmer, cover, and cook until the quinces are tender when poked with a knife, about 40 minutes.

Drain the quinces in a colander and discard the vanilla bean. Purée the fruit and lemon zest in a food processor. Measure the purée by volume, return it to the saucepan, and add an equal volume of sugar. (For example, if you have 2 cups of purée, add 2 cups of sugar.)

Cook over medium-low heat, stirring with a wooden spoon until the sugar has dissolved, 1 to 2 minutes. Add the lemon juice and reduce the heat to low. Continue to cook, stirring occasionally, until the purée becomes a very thick paste, about 1½ hours.

Meanwhile, position a rack in the center of the oven and heat the oven to 125°F. If your oven doesn't go this low, use the lowest temperature possible and expect a shorter cooking time. Line an 8x8-inch glass or ceramic baking dish with parchment and grease with the butter. Pour the quince paste (don't scrape the pot) into the dish and smooth the top with the wooden spoon. Bake until slightly dried and firm enough to slice, about 1 hour.

Remove from the oven and let cool to room temperature. Invert onto a cutting board and cut the quince paste into four 2-inch-wide strips. Wrap each strip in plastic wrap and refrigerate. The quince paste will keep for up to 1 month. —J. R.



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AT THE MARKET

What we're cooking now

Fine Cooking editors (and a reader) share some delicious ideas for in-season ingredients.



Fennel-Apple Slaw

Toss thinly sliced fennel, grated apples, and grated carrots with a vinaigrette made from apple cider vinegar, extra-virgin olive oil, salt, and pepper. —*Lisa Waddle*

Grilled Cheese, Mushroom, and Pancetta Sandwich

Sauté chopped pancetta until crisp. Sauté sliced mushrooms, minced garlic, and thyme; stir in the pancetta. Layer sliced fontina, the mushrooms, and arugula between buttered slices of sourdough bread. Cook, flipping once, until the cheese is melted and the bread is golden. —*Melissa Denchak*

Roasted Cauliflower with Parmesan Crumbs

Toss cauliflower florets with olive oil, salt, and pepper and roast until tender. Meanwhile, sauté fresh breadcrumbs and chopped thyme in butter until crisp and golden. Cool; then toss with grated Parmigiano-Reggiano, salt, and pepper. Toss the roasted cauliflower in fresh olive oil (just enough to help the crumbs stick) and scatter the crumbs over the top. —*Jennifer Armentrout*

Mashed Russet and Sweet Potatoes

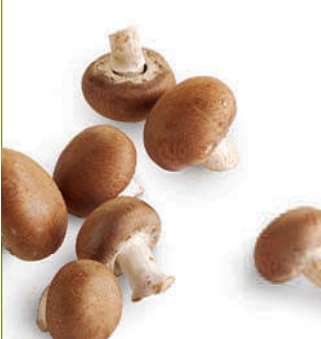
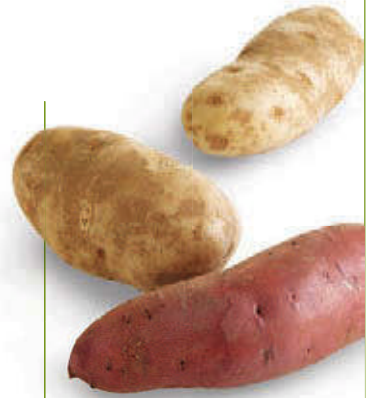
Bake two russet potatoes and two sweet potatoes until very tender; peel and mash them. Stir in butter, chopped parsley and sage, plain yogurt, and salt and pepper to taste. —*Denise Mickelsen*

Braised Kabocha Squash

Sauté chopped shallot in butter until the butter is dark golden. Add cubed kabocha squash and minced garlic and sauté until golden-brown. Deglaze with white wine, reduce slightly, and add enough chicken broth to partially cover the squash. Simmer, partially covered, until the squash is tender and most of the liquid has evaporated. Season with salt and pepper. —*Evan Barbour*

Creamy Turnip and Onion Gratin

Layer thinly sliced turnips and onions in a gratin dish. Mix heavy cream, grated Asiago, finely chopped rosemary, salt, and pepper; pour over the turnips and onions until partially submerged. Sprinkle with more grated cheese and bake in a hot oven until bubbly and golden. —*Julissa Roberts*



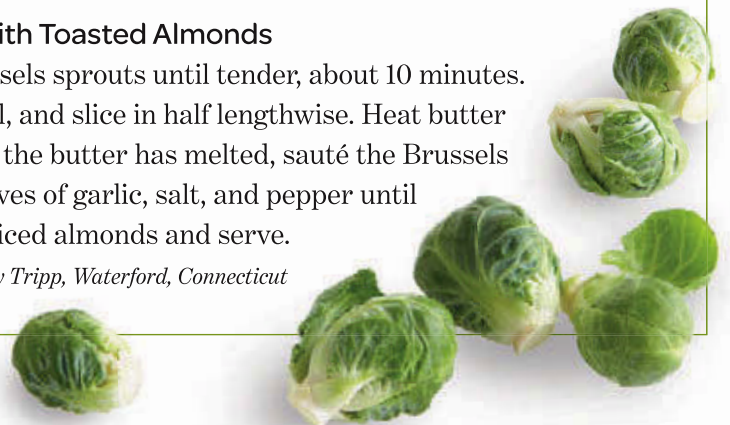
ONE READER'S SEASONAL SPECIALTY



Garlicky Brussels Sprouts with Toasted Almonds

Steam a pint of trimmed Brussels sprouts until tender, about 10 minutes. Remove from the heat, let cool, and slice in half lengthwise. Heat butter and olive oil in a skillet. When the butter has melted, sauté the Brussels sprouts with a few minced cloves of garlic, salt, and pepper until browned. Toss with toasted sliced almonds and serve.

—*Margaret Murphy Tripp, Waterford, Connecticut*





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Cranberries

Making the most of a favorite food find from a warehouse store. **BY JENNIFER ARMENTROUT**

YOU KNOW AUTUMN HAS ARRIVED when you spot fresh cranberries at the warehouse store. These crisp, tart berries are harvested between Labor Day and Halloween and sold in huge, three-pound bags through early winter. For cooks, they're a great bulk buy: When refrigerated, cranberries will last for up to one month; frozen, they'll stay good for up to a year. Even better, when they're combined with something sweet, like sugar, fall

fruit, or maple syrup, their bright, tangy flavor lends itself well to sauces, relishes, breads, cakes, and pies. Work them into your fall menus with the recipes here for cranberry sauce, cranberry-apple bars, and a cranberry-based syrup that can be mixed into everything from pan sauces and cocktails to vinaigrettes and hot mustard. With so many ways to use fresh cranberries, they're sure to be your favorite warehouse find this fall.

The Big Buy

What: Fresh cranberries.

How much: A 3-pound bag.

How to store: Discard soft or discolored cranberries. Refrigerate for up to one month or freeze for up to one year.

jellied cranberry-orange sauce

With delicate notes of orange and clove and a bright, sweet-tart cranberry flavor, this ruby-red sauce puts the canned stuff to shame. Yields 1½ cups; serves 6

- 12 oz. (3 cups) cranberries, rinsed and picked over**
- 1 cup granulated sugar**
- 3 strips orange zest (each ½ x 3 inches)**
- 1 whole clove**

In a 4-quart saucepan, combine the ingredients with 1 cup of water and bring to a boil over medium-high

heat. Reduce the heat to medium low and simmer uncovered, stirring occasionally, until the berries are mostly broken down and the liquid has thickened slightly, about 10 minutes.

While it's still hot, force the mixture through a medium-mesh sieve set over a bowl, pressing hard on the solids with a spatula. Be sure to scrape the mixture from the bottom of the strainer. Whisk well and then transfer to a 2-cup bowl or mold. Refrigerate until firm, about 1 hour. Cover with plastic wrap once cool. The cranberry sauce may be made up to 1 week ahead.

To unmold, invert the bowl onto a small serving plate and shake it side to side until the sauce slips onto the plate.



cranberry-lime shrub

Popular in colonial times, a shrub is a sweetened fruit and vinegar syrup. It's mainly used as a drink mixer, but you can also use it to brighten a pan sauce for chicken or pork, add it to whipped cream, or try it in one of the suggestions at right. Yields about 1 quart

- 12 oz. (3 cups) cranberries, rinsed and picked over**
- 1 cup granulated sugar**
- ¾ cup Champagne or white wine vinegar**
- 1 strip lime zest (½ x 2 inches)**

In a 4-quart saucepan, combine the ingredients with 3 cups of water and bring to a boil over medium-high heat. Reduce the heat to low, cover, and simmer until the cranberries are completely broken down, about 20 minutes. Let cool.

Purée with an immersion blender. Strain through a fine sieve set over a large bowl, pressing hard on the solids to extract as much liquid as possible. Refrigerate in a jar for up to 2 months.





Three delicious ways to use cranberry-lime shrub

Cranberry-lime sparkler Combine the shrub with seltzer (and vodka, if you like), tonic water, or sparkling apple cider, using 3 to 4 Tbs. of shrub per cup.

Cranberry-thyme vinaigrette Whisk together 3 Tbs. extra-virgin olive oil, 2 Tbs. shrub, ½ tsp. Dijon mustard, ½ tsp. chopped fresh thyme, and a pinch each of salt and pepper until emulsified. Yields about ½ cup.

Hot cranberry mustard Coarsely grind 3 Tbs. brown mustard seeds in a spice grinder—there should still be some whole seeds remaining. Combine with ¼ cup dry yellow mustard and ½ tsp. kosher salt. Stir in 6 Tbs. shrub. To mellow the mustard's bitterness, refrigerate for at least one day before using. Yields about ¾ cup.

One way to use the shrub is in a refreshingly fizzy, tart cranberry-lime sparkler (see above).



cranberry-apple-walnut crumb bars

One buttery mixture is used for both the crust and the streusel topping, making these bars extra easy to assemble. Dried apples, rather than fresh, lend their concentrated flavor to the filling. Yields 24 bars

FOR THE CRUST AND TOPPING

Cooking spray

- 1 cup walnuts, lightly toasted
- ½ cup granulated sugar
- 11¼ oz. (2½ cups) unbleached all-purpose flour
- ½ tsp. baking powder
- ½ tsp. table salt
- 8 oz. (1 cup) cold unsalted butter, cut into ½-inch pieces
- 1 large egg, lightly beaten

FOR THE FILLING

- 12 oz. (3 cups) fresh cranberries, rinsed and picked over
- 1 cup chopped dried apples
- ¾ cup granulated sugar
- ¼ cup pure maple syrup
- 2 Tbs. apple brandy, such as Calvados or applejack
- ¼ tsp. table salt

Position a rack in the center of the oven and heat the oven to 350°F. Line a 9x13-inch baking pan with foil, leaving a 2-inch overhang on the ends. Spray the foil with cooking spray.

MAKE THE CRUST AND TOPPING

In a food processor, finely grind ½ cup of the walnuts with the sugar. Add the flour, baking powder, and salt and pulse to blend. Add the butter and pulse until it's the size of small peas, 5 or 6 one-second pulses. Transfer 1 generous cup of the mixture to a medium bowl and set aside.

Add the egg to the mixture remaining in the food processor and pulse just until the

dough begins to gather into large clumps. With your fingertips, press the dough evenly into the bottom of the prepared pan. Using the tines of a fork, dock the crust all over.

Bake until the edges are light golden-brown and the center looks dry, 15 to 20 minutes. Cool the crust on a rack.

Meanwhile, knead the reserved mixture with your fingertips until it becomes clumpy. Coarsely chop the remaining ½ cup walnuts and toss them into the mixture; set aside for the topping.

MAKE THE FILLING

In a medium saucepan, combine 2 cups of the cranberries with the apples, sugar, maple syrup, apple brandy, and salt. Bring to a simmer over medium heat. Cook, stirring occasionally, until the sugar has dissolved, the cranberries have popped open, and the mixture is thick and syrupy, 4 to 6 minutes. Remove the pan from the heat and stir in the remaining 1 cup cranberries.

With a rubber spatula, scrape the cranberry mixture onto the crust and spread evenly. Sprinkle the reserved topping over the cranberry layer, pressing the streusel between your fingers into small lumps as you sprinkle.

Bake until the topping is golden, 20 to 25 minutes. Let cool in the pan on a wire rack until just warm, about 1 hour. Carefully lift the bars out of the pan using the foil overhang, peel back the edges of the foil, and cool completely on the rack. Cut into 24 pieces. The bars will keep in an airtight container at room temperature for up to 3 days.



THE GOOD LIFE

Baking with Olive Oil

It's an easy substitution for butter, and the results are healthful and utterly delicious. **BY ELLIE KRIEGER**

I REGULARLY TINKER WITH BAKING RECIPES, welcoming the challenge to make them healthier yet still outrageously delicious. I have plenty of tricks up my sleeve: using fruit purées or yogurt to add moistness and subtract fat, substituting half of the all-purpose flour with whole-grain flour, using pure maple syrup or honey instead of white sugar, and—a big one—substituting oil for butter. I've typically relied on canola oil for its neutral flavor, but after tasting an intoxicatingly good olive oil cake at a restaurant one day, I thought, Why not try olive oil in my home baking? It is, after all, practically a health elixir, and it seemed like olive oil's fruity flavor would work well in many of my from-the-oven favorites. Turns out, it does.

There are many upsides to baking with olive oil. Like canola oil, olive oil is rich in monounsaturated fat, which if used instead of a saturated fat like butter, has been shown to reduce the risk of heart disease and ease inflammation. As a bonus, extra-virgin olive oil has high levels of protective antioxidants called polyphenols, as well as vitamin E. Those antioxidants and vitamin E are lost when oil is processed, so keep in mind that extra-virgin oil, which is minimally processed, has the most protective power. Virgin olive oil retains some, but oil labeled simply "olive oil" has little to none.

Some baked goods, like biscotti, Mediterranean-style fruit cakes, and olive bread, are

traditionally made with olive oil. But you can also use it as an easy replacement for melted butter or vegetable oil in many muffins and quick breads. Swapping in olive oil gives you a double whammy of goodness: First, it makes baked goods better for you by supplying healthy fat and antioxidants, and second, it adds incredible depth of flavor.

Here's how to make the switch: Just substitute olive oil for vegetable oil in equal measure, or use 3 tablespoons olive oil for each $\frac{1}{4}$ cup of melted butter. (It's not as simple to swap olive oil into recipes that call for creaming butter, since creaming aerates the batter and adds light texture to the finished product.) Be sure to use a mild olive oil with buttery or fruity notes rather than an intense, peppery one, so the oil's flavor isn't overwhelming. You can choose extra-virgin for maximum antioxidant power, but use a less expensive bulk brand rather than an ultraprecious artisanal bottle that should be saved for drizzling.

Olive oil works best in muffins and loaves that have a fruity, nutty, or savory quality, like the delicious pumpkin bread at right. The olive oil gives it a rich moistness and depth that enhances the warm spices and mingles perfectly with the essence of honey and the pumpkin seed topping. It's an American favorite with Mediterranean flair—a perfect package of taste and health.



"Olive oil makes baked goods better for you by supplying healthy fat and antioxidants. It also adds incredible depth of flavor."

olive oil pumpkin bread

Pumpkin seeds are an optional topping here, but they add a nice crunch. **Serves 8**

Cooking spray

- $3\frac{1}{4}$ oz. ($\frac{3}{4}$ cup) whole wheat flour**
- 3 oz. ($\frac{3}{4}$ cup) unbleached all-purpose flour**
- 1 tsp. ground cinnamon**
- 1 tsp. baking soda**
- $\frac{1}{2}$ tsp. baking powder**
- $\frac{1}{2}$ tsp. ground nutmeg**
- $\frac{1}{4}$ tsp. table salt**
- 2 large eggs**
- 1 cup canned pumpkin purée**
- $\frac{1}{2}$ cup packed light brown sugar**
- $\frac{1}{3}$ cup olive oil**
- $\frac{1}{3}$ cup honey**
- 2 Tbs. unsalted pumpkin seeds (optional)**

Position a rack in the center of the oven and heat the oven to 350°F. Spray a 9x5-inch loaf pan with cooking spray.

In a medium bowl, whisk both flours, cinnamon, baking soda, baking powder, nutmeg, and salt. In a large bowl, whisk the eggs, pumpkin, sugar, oil, and honey until well combined. Add the dry ingredients to the wet and stir with a large spoon just until evenly incorporated.

Spoon the batter into the prepared pan and smooth the top. Tap the pan on the counter a few times to settle the batter.

Sprinkle the top with the pumpkin seeds (if using), pressing them down lightly.

Bake until the top is

browned and a wooden skewer inserted in the center comes out clean, 40 to 45 minutes. (If the bread begins to brown too much before it's fully baked, lay a piece of aluminum foil on top.) Cool in the pan for 15 minutes and then transfer the bread to a rack to cool completely before slicing.

Registered dietitian Ellie Krieger is a Fine Cooking contributing editor. Her latest book, Comfort Food Fix, is available this fall.

Photographs: head shot by Christopher Hirsheimer; food by Scott Phillips; food styling by Brian Preston-Campbell

Good to Know

Make the most of your olive oil by following these simple guidelines:

- Store olive oil in a cool, dark place, like a wine cellar or cool pantry. Do not keep it near the stove or in the refrigerator.
- If it comes in a clear plastic bottle, decant olive oil into an opaque container or a dark glass bottle. Before using olive oil in recipes, taste and smell it for any signs of rancidity.
- For best results, use olive oil within a year of purchase.





MAKE IT TONIGHT

Just 30 minutes to dinner, start to finish

endive and apple salad with warm goat cheese

Crisp and somewhat bitter when raw, Belgian endives develop a mellow, slightly nutty flavor when cooked. Pair them with sautéed apples, rounds of hazelnut-coated goat cheese, and a sweet-tart dressing for a salad that's sure to become a weeknight favorite. Serves 4

- 1 cup pomegranate juice
- 6 oz. goat cheese
- ½ cup finely chopped hazelnuts
- 3 Tbs. unsalted butter
- 2 large Belgian endives, halved lengthwise with core left intact, each half cut lengthwise into 4 pieces
- Kosher salt and freshly ground black pepper
- 2 firm, medium-sweet apples (like Fuji or Honeycrisp), peeled, cored, and cut into ½-inch dice (about 3 cups)
- 1 medium shallot, finely diced (about 3 Tbs.)
- 1 Tbs. cider vinegar
- 1 tsp. Dijon mustard
- 6 Tbs. extra-virgin olive oil
- 4 oz. (4 lightly packed cups) baby spinach
- ⅓ cup fresh pomegranate seeds (optional)
- 2 Tbs. thinly sliced fresh chives

Position a rack in the center of the oven and heat the oven to 425°F.

Pomegranate juice gives the dressing its sweet-tart flavor. You can also reduce the juice to make a glaze for chicken or a syrup for cocktails, or use it in a sorbet. Look for it in your grocery store's produce section.

In a small saucepan over high heat, reduce the pomegranate juice to about ¼ cup (it should be syrupy), about 15 minutes.

Meanwhile, mash the goat cheese in a small bowl with a fork until smooth. Form the cheese into four 2-inch-diameter rounds. Put the hazelnuts on a small plate and press the goat cheese rounds into the nuts on all sides to coat. Transfer the cheese to a small baking sheet and bake until the nuts brown and the cheese softens, 8 to 10 minutes.

While the goat cheese bakes, melt 2 Tbs. of the butter in a 12-inch heavy-duty skillet over medium-high heat. Arrange the endives flat in the pan (they'll fit snugly), sprinkle with ½ tsp. each salt and pepper, and cook, undisturbed, until browned, 2 to 3 minutes. Flip and cook until the other side

starts to soften, 1 to 2 minutes. Transfer to a large plate.

Melt the remaining 1 Tbs. butter in the skillet, add the apples and shallot, sprinkle with ¼ tsp. salt and cook, shaking the pan often, until the apples start to soften, 2 to 3 minutes.

Transfer the pomegranate juice to a medium bowl. Add the vinegar, mustard, and ½ tsp. each salt and pepper; whisk until combined. Gradually whisk in the oil and season to taste with salt and pepper.

In a large bowl, toss the spinach and apples with half of the vinaigrette and season to taste with salt and pepper. Arrange the endives on 4 large serving plates, top with a mound of the spinach mixture, and then the goat cheese. Sprinkle with the pomegranate seeds (if using) and the chives and drizzle with the remaining vinaigrette. Serve.

—Tony Rosenfeld





Button and cremini mushrooms are delicious in this dish, but try other varieties, too. Trumpet-shaped chanterelles have an oaky flavor; maitakes, also called hen of the woods, are rich and earthy.

beef tenderloin with mushroom-dill sauce

Topping succulent beef tenderloin steaks with sour-cream-and-Cognac-infused mushrooms turns a weeknight meal into a special occasion. Serve with roasted fingerling potatoes and a light, lemony Boston lettuce salad. Serves 4

- 3 Tbs. unsalted butter
- 12 oz. assorted fresh mushrooms, cleaned, trimmed, and sliced ¼ inch thick
- Kosher salt
- ½ cup minced shallot (about 1 large)
- 2 Tbs. Cognac
- ¾ cup lower-salt beef broth
- 1 Tbs. vegetable oil
- 4 6-oz. beef tenderloin steaks (about 1 inch thick), preferably at room temperature
- Freshly ground black pepper
- 3 Tbs. sour cream
- 1 tsp. Dijon mustard
- ½ Tbs. minced fresh dill

Melt the butter in a 12-inch heavy-duty skillet over medium-high heat. Add the mushrooms, season generously with salt, and cook, stirring occasionally, until golden, about 8 minutes. Reduce the heat to medium, add the shallot, and cook until softened, about 3 minutes more. Remove the skillet from the heat and carefully add the Cognac, stirring

to deglaze the pan. Add the broth, bring to a boil over medium heat, reduce the heat to low, and simmer for 3 minutes. Cover the skillet, and set aside.

Meanwhile, heat the oil in a 12-inch cast-iron skillet over medium-high heat. Pat the steaks dry and season generously on both sides with salt and pepper. When the pan is very hot, add the steaks. Sear until a dark crust forms, 4 to 5 minutes. Turn the steaks, and cook to desired doneness, about 5 minutes more for medium rare. Remove the skillet from the heat, transfer the steaks to a platter, tent with foil, and let rest for 5 minutes.

With a rubber spatula, scrape the mushroom mixture into the cast-iron skillet. Add the sour cream and mustard, stirring until heated through and well mixed. If necessary, return the skillet to the stovetop to heat the sauce. Stir in the dill.

Transfer the steaks to plates, spoon the sauce over, and serve.

—Laraine Perri

turkey rarebit

For an easy post-Thanksgiving meal, try these open-face sandwiches. Smothered in a cheese and beer sauce and broiled until bubbling and golden, they're a great way to use up your leftover turkey. Serves 4

- 2 Tbs. unsalted butter; more for the baking sheet
- 8 slices sourdough bread, lightly toasted
- 2 Tbs. Dijon mustard
- 16 thin slices skinless roast turkey breast (or roast chicken breast)
- 3 medium scallions, thinly sliced
- 2 Tbs. all-purpose flour
- ¾ cup whole milk
- ½ cup brown or dark amber ale, such as Newcastle
- 6 oz. aged English Cheddar, finely grated (about 1½ cups)
- 1 tsp. Worcestershire sauce
- Kosher salt and freshly ground black pepper

Position a rack 4 to 5 inches from the broiler and heat the broiler on high.

Lightly butter a large, rimmed baking sheet.

Smear one side of each slice of bread with the mustard. Set the bread slices mustard side up on the baking sheet and top with the turkey.

Melt the butter in a 2-quart saucepan over medium heat and add the scallions. Cook for 1 minute, stirring often. Whisk in the flour and cook for 1 minute more, stirring often. Add the milk and beer; whisk until thick and bubbling, about 2 minutes. Add all but ¼ cup of the cheese, the Worcestershire, and ½ tsp. pepper and whisk until bubbling, just a few seconds. Season to taste with salt and pepper.

Spoon ¼ cup of the cheese sauce over each sandwich. Sprinkle with the remaining cheese.

Broil until bubbling and browned, 4 to 5 minutes. Cool for a couple of minutes before serving.

—Bruce Weinstein and Mark Scarbrough

Rarebit (also called Welsh rarebit) is a popular British dish that typically consists of a mixture of melted Cheddar, beer, seasonings like Worcestershire sauce and mustard, and sometimes milk, served over toast.





curried turkey and israeli couscous salad with dried cranberries

*You can use light or dark turkey meat in this citrusy, sweet, subtly spiced salad.
No turkey on hand? Use rotisserie chicken instead. Serves 4*

- ¼ cup freshly squeezed orange juice
- ½ cup dried cranberries
- Kosher salt
- 1 cup Israeli couscous
- 6 oz. skinless roast turkey meat, cut into medium dice (1½ cups)
- ½ cup toasted almonds, chopped
- 2 medium celery stalks, finely chopped
- 2 scallions, thinly sliced
- 3 Tbs. extra-virgin olive oil
- 4 tsp. white wine vinegar
- 1½ tsp. curry powder
- Freshly ground black pepper

In a 1-quart saucepan, bring the orange juice to a boil over medium-high heat. Add the dried cranberries, stir, and set aside.

In a 3-quart saucepan, bring 2 quarts of well-salted water to a boil over high heat. Add the couscous and simmer until al dente, about

8 minutes. Drain and rinse with cold water until the couscous is cool. Drain again thoroughly and transfer to a large serving bowl. Add the cranberries and orange juice, turkey, almonds, celery, and scallions.

In a small bowl, whisk the olive oil, vinegar, and curry powder. Add to the couscous mixture and toss to combine. Season to taste with salt and pepper and serve. —*Ivy Manning*

Israeli couscous is similar to regular couscous but is larger and pearl-shaped. If you don't have any, use orzo or another tiny pasta shape instead.



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chicken burgers with red cabbage and apple slaw

For a fresh take on a burger, give these chicken patties a try. Apples and celery mixed into the ground chicken give the burgers a subtly sweet, aromatic note, while the bright, creamy slaw provides great crunch. **Serves 4**

- 1 lb. ground chicken (not chicken breast)
- 1½ cups small-diced peeled Granny Smith apple (about 1 large)
- ½ cup small-diced red onion (about ½ medium)
- ¼ cup small-diced celery (about ½ stalk)
- 5 Tbs. mayonnaise
- 2 tsp. Dijon mustard
- 2 tsp. minced garlic
- Kosher salt and freshly ground black pepper
- 2 Tbs. vegetable oil
- 1 tsp. fresh lime juice; more as needed
- 1½ cups packed thinly sliced red cabbage
- 4 challah rolls or hamburger buns, split and toasted

In a medium bowl, combine the chicken with ½ cup of the apple, the onion, celery, 2 Tbs. of the mayonnaise, 1 tsp. of the mustard, the garlic, ½ tsp. salt, and ¼ tsp. pepper. Gently mix

with your hands and form four ½-inch-thick patties. Make an indentation in the center of each one with your thumb.

In a 12-inch nonstick skillet, heat the vegetable oil over medium heat until shimmering hot. Cook the burgers until golden-brown on one side, about 5 minutes. Flip, and continue cooking until the internal temperature reaches 165°F on an instant-read thermometer, 5 to 9 minutes more.

Meanwhile, in a medium bowl, mix the remaining 3 Tbs. mayonnaise and 1 tsp. mustard with the lime juice. Add the remaining apple, the cabbage, and ½ tsp. each salt and pepper; toss to combine. Season to taste with more lime juice, salt, and pepper.

Serve the burgers in the rolls, topped with the slaw.

—Dina Cheney



Mixing mayonnaise with the chicken makes these burgers juicy. To keep them from getting tough, be gentle when shaping the patties.



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McCormick Gourmet Collection Roasted Turkey with Smoked Paprika

- | | | | |
|--------------------|-----------------------------------|--------------------------------|------------------------------------|
| Ingredients | 2 tbsp. Italian Seasoning | 2 tsp. Garlic Powder | 2 ribs celery |
| | 2 tbsp. Sicilian Sea Salt | 2 tsp. Ground Mustard | 1 each onion and orange, quartered |
| | 1 tbsp. Coarse Grind Black Pepper | 1 whole turkey (12 to 14 lb.), | 2 Bay Leaves |
| | 1 tbsp. Smoked Paprika | fresh or frozen, thawed | 1 tbsp. olive oil |

MIX first 6 ingredients. Place turkey, breast-side up, on roasting rack in shallow roasting pan. Sprinkle 1 tbsp. of the spice mixture inside turkey. Stuff with celery, onion, orange and bay leaves. Brush turkey lightly with oil. Spread remaining spice mixture over entire surface and under skin of turkey. Add 1/2 cup water to pan; cover loosely with heavy-duty foil.

Directions **ROAST** in preheated 325°F oven 1 hour. Remove foil. Roast 2 to 2 1/2 hours longer or until internal temperature reaches 165°F (175°F in thigh), basting occasionally with pan juices. Remove turkey from oven. Let stand 20 minutes. Transfer to serving platter. Reserve pan juices to make gravy or to serve with turkey. Makes 15 servings.

For more delicious holiday menu ideas, visit mccormickgourmet.com



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MAKE IT TONIGHT

Autumn Side Dishes

Five quick recipes to round out a weeknight meal or a Thanksgiving spread.

roasted sweet potatoes with apples and maple-sage butter

Roasted sweet potatoes have a lush, tender texture and concentrated flavor. When paired with maple syrup and apples, they make a deliciously sweet side that works with anything from pan-seared steak to roasted turkey. Serves 6 to 8

- 1½ to 2 lb. sweet potatoes, peeled, halved crosswise, and cut into ¾-inch-thick wedges**
- 2 Tbs. olive oil**
Kosher salt and freshly ground black pepper
- 2 Tbs. unsalted butter**
- 1 medium-large tart green or red apple, quartered, cored, cut into 16 wedges, wedges halved crosswise**
- 1 Tbs. chopped fresh sage**
- 1½ tsp. fresh lemon juice**
- 1 tsp. pure maple syrup**

Position a rack in the top third of the oven and heat the oven to 475°F.

In a large bowl, toss the sweet potatoes with the oil, 1 tsp. salt, and a few grinds of black pepper. Spread the potatoes in a single layer on a large, rimmed baking sheet. Roast for 10 minutes; then flip the potatoes and continue roasting until tender and browned in spots, about 5 minutes more.

While the potatoes roast, heat the butter in a 12-inch skillet over medium-high heat until melted and beginning to brown, 1 to 2 minutes. Add the apples in a single layer and brown on both sides, 1 to 2 minutes per side. Add the sage and stir until wilted, about 30 seconds. Off the heat, stir in the lemon juice and maple syrup. With a spatula, scrape the apples and butter into the bowl used for tossing the potatoes.

When the potatoes are done, add them to the apples and gently combine with the spatula. Season to taste with salt and pepper, and serve.

—Jennifer Armentrout



Use a firm, tart Granny Smith apple or try a crisp, slightly sweeter Pink Lady—it's a cross between a Golden Delicious and a Lady Williams.

seared broccolini with bacon and parmigiano

Broccolini has a crisp, thin stem, small florets, and flavor notes of asparagus and broccoli. Here, it's steamed until tender and then pan-seared for a lightly charred flavor that's complemented by the rich bacon, the nutty cheese, and the mild heat of ground chile. You can double this recipe, but be sure to sear the Broccolini in four batches. Serves 4

- 2 bunches Broccolini (about 1 lb. total)
- 2 thick slices bacon, sliced crosswise about ¼ inch wide
- Kosher salt
- 2 Tbs. extra-virgin olive oil; more as needed
- 1 tsp. fresh lemon juice
- ½ tsp. ground piment d'Espelette
- ¼ cup freshly grated Parmigiano-Reggiano

In a large pot fitted with a steamer basket, bring about ½ inch of water to boil over high heat. Add the Broccolini, cover, and steam until just tender, 6 to 7 minutes. Transfer to a large towel-lined baking sheet and let cool briefly; then pat very dry with another towel. (The Broccolini may be steamed up to 2 hours ahead.)

In a 12-inch skillet, cook the bacon over medium heat, stirring frequently, until golden, about 5 minutes. Use a slotted spoon to transfer the bacon to a small bowl, leaving the fat in the pan.

Increase the heat to medium high and arrange half of the Broccolini in a snug single layer in the skillet, making sure all have good contact with the bottom of the pan. Sprinkle with ¼ tsp. salt. Let cook undisturbed until browned in spots, about 1½ minutes. Transfer to a serving platter. Add 1 Tbs. of the olive oil to the skillet and sear the remaining Broccolini, sprinkling it with another ¼ tsp. salt.

Return the first batch of Broccolini to the skillet. Sprinkle with the bacon, lemon juice, chile, and the remaining 1 Tbs. of olive oil. Toss well to combine and remove from the heat. Sprinkle with the Parmigiano, quickly toss to combine, and transfer to the serving platter. Serve immediately. —*Dabney Gough*

Piment d'Espelette is a coarse-ground chile powder from the Basque region of France. It has a fruity sweetness and just a touch of heat. If unavailable, use red chile flakes instead.



Turn this side dish into a hearty main by tossing the roasted fennel with pasta and topping it with garlicky toasted breadcrumbs.

roasted fennel with asiago and thyme

Roasting fennel brings out its mellow sweetness; a sprinkling of thyme and grated Asiago dresses it up. If you double this recipe, use two baking sheets so the fennel isn't too crowded to brown. Serves 4

- 2 large fennel bulbs (about 2 lb. total)
- 2 Tbs. extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- 1 tsp. minced fresh thyme
- ½ cup packed grated Asiago cheese

Position a rack in the top third of the oven, put a large heavy-duty rimmed baking sheet on the rack, and heat the oven to 500°F.

Trim the fennel, quarter each bulb vertically, and trim away most of the core, leaving just enough to hold the layers intact. Slice each quarter into 4 wedges.

In a medium bowl, toss the fennel with the olive oil, ½ tsp. salt, and ½ tsp. pepper. Remove the baking sheet from the oven and quickly spread the fennel on the sheet, with the largest pieces toward the edges of the pan. Roast until the fennel pieces are almost tender and the bottoms are lightly browned, about 18 minutes.

Flip the fennel, sprinkle with the thyme and then the Asiago, and continue roasting until the cheese is melted and golden, 3 to 5 minutes more. With a spatula, transfer the fennel and any lacy, golden cheese bits to a serving dish.

—*Laraine Perri*





Cranberry Apple Pie

Cooking the berries, sugar and orange peel with flour before you pour it over the apples gives the pie a better texture and flavor. Chopped pecans add a nice crunch. This tasty combination is perfectly matched with the healthy whole grains in the crust.

PIE CRUST

2 cups (8 1/2 ounces) King Arthur Unbleached All-Purpose Flour
1 cup (4 ounces) King Arthur Unbleached White Whole Wheat Flour
1 teaspoon salt
2 teaspoons sugar (optional)
1/2 cup (3 1/4 ounces) vegetable shortening
1/2 cup (4 ounces) cold butter
6 to 9 tablespoons (3 to 4 1/2 ounces) ice water

In a large bowl, whisk together the flours, salt and sugar if using. With a pastry blender, two knives, or your fingertips, cut the shortening into the flour mixture until it resembles cornmeal. Dice the butter into cubes and cut in until the largest pieces are the size of a dime. Sprinkle the ice water over the flour/fat mixture, tossing with a fork, using 2 tablespoons at a time. Continue until the dough is just moist enough to hold together. Gather it into a ball, cut it in half and flatten the halves into two disks. Wrap the pieces of dough and refrigerate to give them a rest for 30 minutes or more before rolling them out.

PIE FILLING

1 1/2 cups (5 1/4 ounces) chopped cranberries
1 cup (7 ounces) sugar
1/2 teaspoon grated orange peel (zest)
1 tablespoon King Arthur Unbleached All-Purpose Flour
1/3 cup (2 5/8 ounces) orange or cranberry juice
6 tablespoons (1 1/2 ounces) chopped pecans
3 firm, tart apples, peeled, cored and sliced
1/2 teaspoon cinnamon
1 tablespoon butter

Preheat your oven to 425°F. Lightly grease a 9-inch pie plate, and line with half the pie dough from above. Refrigerate the crust while you make the filling. In a medium saucepan, cook the cranberries with the sugar, orange peel, flour and juice until the mixture is slightly thickened; remove from heat and cool. Sprinkle half the pecans in the bottom of the prepared pie plate. Make 2 layers of apples on top of the nuts. Sprinkle these with cinnamon and dot with butter. Pour the cooled cranberry mixture over the apples and sprinkle on the remaining pecans. Cover with a latticed top. Bake for 30 minutes or until the crust is golden and the berries are bubbly. Remove from the oven and cool before slicing.

Yield: 1 pie, 8 slices

More recipes at kingarthurfLOUR.com/recipe



pan-roasted brussels sprout gratin with shallots and rosemary

This rich, creamy side dish is a guaranteed crowd-pleaser. Brussels sprouts, pan-roasted in brown butter until tender and nutty, are mixed with sweet, earthy Gruyère and topped with crisp breadcrumbs. For a casual dinner, serve it straight from the skillet. Serves 6 to 8

1 1/2 lb. Brussels sprouts, trimmed
2 large shallots, halved
4 Tbs. unsalted butter
Kosher salt and freshly ground black pepper
1 1/4 cups heavy cream
3 1/4 oz. (1 1/4 cups) finely grated Gruyère
1/4 tsp. freshly grated nutmeg
1/8 tsp. cayenne
3/4 cup panko
1/2 cup finely grated Parmigiano-Reggiano
2 tsp. finely chopped fresh rosemary

Position a rack in the center of the oven and heat the oven to 375°F. In a food processor fitted with the slicing blade, slice the Brussels sprouts and shallots.

In a 12-inch oven-safe skillet, melt the butter over medium heat. Continue to cook the butter until it begins to brown and smell nutty. Set aside 1 Tbs. of the browned butter in a medium bowl.

Add the Brussels sprouts, shallots, 2 tsp. salt, and 1/2 tsp. pepper to the pan and

toss to combine. Cook, stirring occasionally, until the Brussels sprouts and shallots begin to soften and brown in spots, about 6 minutes. Remove the pan from the heat.

Meanwhile, in a 2-quart saucepan

over medium heat, combine the cream, Gruyère, nutmeg, cayenne, and 1/4 tsp. salt. Heat until the cheese is melted, whisking occasionally, about 4 minutes. Do not boil. Add the sauce to the Brussels sprouts, carefully stirring to combine.

Add the panko, Parmigiano, rosemary, and a pinch of salt to the reserved butter and mix thoroughly. Top the sprout mixture with the panko mixture.

Bake until the crumbs are browned and the Brussels sprouts are tender, 10 to 15 minutes. Let cool for about 5 minutes before serving.

—Julissa Roberts

For an elegant presentation, transfer the Brussels sprout mixture to a 12-inch-wide, 1 1/2-inch-deep ceramic baking dish before topping with the panko and baking.





Meet Kansas farmer Shad Mehl in
our video: kingarthurfLOUR.com/inthefields



Cranberry Apple Pie recipe opposite page

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Steam-drying the potatoes after they're cooked allows excess moisture to evaporate, so they're more intensely flavored and have a denser, more luxurious texture.

sour cream and leek mashed potatoes

Potatoes and leeks are a classic flavor pairing, and here, they come together in luscious, creamy mashed potatoes. Serve with roasted chicken or meatloaf, or as a bed for seared or baked fish. This recipe doubles or triples easily, but add the milk in increments, as you may not need it all. **Serves 4**

- 1½ lb. Yukon Gold potatoes, peeled and cut into 1-inch pieces**
- Kosher salt**
- 2 Tbs. unsalted butter**
- 2 medium leeks (white and light-green parts only), halved lengthwise, washed, and sliced crosswise into ¼-inch-wide pieces (about 1 cup)**
- ½ cup sour cream, at room temperature**
- ½ cup whole milk, heated; more as needed**
- Freshly ground white or black pepper**

Put the potatoes in a large saucepan and cover with cold water by at least 1 inch. Bring to a boil over high heat, add a generous ½ tsp. salt, and lower the heat to a steady simmer. Cover the pot

partially and cook until the potatoes are just tender when pierced with a fork, 10 to 12 minutes.

Meanwhile, melt the butter in a 10-inch skillet over medium heat. Add the leeks and sauté, stirring often, until tender but not browned, about 6 minutes.

Drain the potatoes and return to the pan. Steam-dry over low heat, shaking the pan until the potatoes leave a light film on the bottom, about 3 minutes.

Mash the potatoes with a potato masher. Stir in the leeks, sour cream, and milk, adding more milk as needed to reach your desired consistency. Season to taste with salt and pepper. Serve.

—Laraine Perri

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GO SHOPPING

Great Finds

Our latest buys for fall baking. BY MELISSA DENCHAK



Chalkboard Canisters

These playful, understated ceramic canisters are perfect for storing sugar, flour, salt, or other kitchen goods. They're easy to label, too—just write on their blackboard-like surfaces with chalk. **\$74 for a large (3-quart) jar; \$59 for a medium (2-quart) jar; canvashomestore.com; 212-461-1496.**

Handcrafted Rolling Pins

Each of these hand-turned beauties from Vermont Rolling Pins is fashioned from a single piece of maple, cherry, or walnut hardwood; as such, they're handsome and durable. Styles range from sleek and modern to more classic; some have handles, some don't. **Prices run from \$45 to \$125, depending on wood and shape; vermontrollingpins.com; 802-658-3733.**



Not So Simple Syrups

These small-batch, all-natural syrups from Brooklyn-based Royal Rose Syrups aren't just for cocktails. Available in creative, deliciously intense flavors like lavender-lemon, tamarind, and cardamom-clove, they can be brushed on sponge or pound cakes, stirred into whipped cream or frosting, or drizzled over yogurt. **\$10.75 for an 8-oz. bottle; royalroseny.com; 718-303-0750.**



Mixing Bowls, Redesigned

All-Clad's new stainless-steel Spherical bowls make for easy mixing. Each comes with a silicone base that allows the round-bottom bowl to sit at any angle on the countertop. Without the base, the bowl can be used as a double boiler over a saucepan. A side handle makes it comfortable to hold while pouring or whisking ingredients. **\$54.95 for a 3-quart bowl; cutleryandmore.com; 800-650-9866.**

Photographs by Scott Phillips



A Petite Pan

Great for mini fruit pies, pot pies, quiches, or tarts, this nonstick pie pan from Chicago Metallic comes with a two-sided dough cutter that helps you cut the perfect size base and top every time. Removable bottoms make it easy to lift out delicate crusts. **\$27.50; chicagometallicbakeware.com; 800-238-2253.**



Easy-Read Timers

These 60-minute kitchen timers let you monitor cooking time at a glance. As the minutes wind down on Joseph Joseph's Pie (**\$14; josephjoseph.com; 866-940-1875**), the white section of the analog dial becomes smaller and smaller. Amco's Color Alert Timer (**\$9.99; bedbathandbeyond.com; 800-462-3966**) is green when set, turns yellow when 10 minutes remain, and blinks red at the 1-minute mark.





THE SCIENCE OF

Roasting a Perfect Turkey

Our science experts explain the secrets to cooking the big bird.

BY DAVID JOACHIM AND ANDREW SCHLOSS

CRISP, BRONZED SKIN, JUICY MEAT, flavorful pan drippings: These are the hallmarks of a perfectly cooked turkey. Unfortunately, these qualities aren't always easy to achieve, and all too often, the turkey ends up dry and overcooked. To roast the tastiest bird, cooks employ a wide array of culinary tricks; here are some of the most common ones, plus the science behind how (and whether) they work.

Brining makes a bird juicy. This process involves soaking a whole turkey in a salt solution, also known as a brine. The salt in the brine breaks down proteins in the meat and exposes more bonding sites for water molecules, which allows the meat to retain more water as it cooks. During brining, a turkey absorbs 10 to 15 percent additional weight in water. As it cooks, the bird natu-

rally loses 20 to 30 percent of its initial water content, so brining cuts the net loss in half. The result: a juicier turkey. The meat is also tenderer, because some of the broken-down proteins stay soft during cooking, rather than coagulating and firming up as they normally would. Another plus, the salt in the brine makes the bird taste more seasoned. On the downside, the pan drippings from a brined

Illustration by Otto Steininger



bird can be very salty, so be sure to use little to no additional salt in gravy made from the drippings.

Trussing is just for good looks. Tying the turkey's legs in place helps the bird hold its compact shape, allowing for a more attractive presentation at the table. But it also reduces the amount of hot air circulating around the legs during roasting and increases the likelihood that the breast meat will overcook before the leg meat is done. You can truss for appearance's sake, but if you're planning to skip the table presentation and carve in the kitchen, you'll get a more evenly roasted bird by leaving it untrussed.

Turning the turkey lets it cook evenly.

Roasting a bird breast side down for at least half of the cooking time shields the delicate breast meat from heat currents in the oven. It also exposes the thigh meat to direct heat, resulting in more even doneness overall. But at some point, the bird has to be turned breast side up to allow the skin on the breast to brown and crisp (see Test Kitchen, page 87). Plan on roasting the turkey breast side up for at least the last hour of roasting. If the breast skin doesn't show signs of browning, raise the oven temperature slightly and baste the skin with clarified butter or oil. Or as an alternative to flipping, cook the bird breast side up the whole time, but shield the breast with foil until the last half of the roasting time.

Basting prevents overcooking and browns the skin. Moistening the bird with broth or another watery liquid slows down heat transfer, because the surface cools as the basted-on moisture evaporates. This can help keep the turkey breast from overcooking. Basting the turkey evenly with a clear fat like clarified butter or oil during the last 20 to 30 minutes of roasting has the opposite effect, speeding up heat transfer and helping to create a darkly bronzed bird with crisp skin.

Resting the bird makes it easier to carve. A turkey that sits at room temperature for at least 30 minutes after roasting tastes juicier. As it rests, the meat cools down, ideally to about 130°F, which is pleasantly hot for eating. Meanwhile, the proteins in the meat firm up as it cools, so it becomes easier to carve, holds its shape when sliced, and is better able to retain its juice in every slice.

To Stuff or Not to Stuff?

Whether it's cooked inside the turkey or out, stuffing must reach 160°F to kill bacteria and make it safe to eat. But by the time it reaches that temperature inside the bird, the breast meat is at a much higher temperature and therefore becomes overcooked and dry. That's why we don't recommend stuffing the bird. Instead, cook the stuffing separately. To infuse it with turkey flavor, you can spoon some of the turkey pan drippings onto the stuffing just before baking it in its own pan, or spoon the cooked stuffing into the cooked bird for serving.

David Joachim and Andrew Schloss are the authors of the award-winning reference book The Science of Good Food. Their latest book is Fire It Up: 400 Recipes for Grilling Everything.



HOW TO MAKE

French Toast

A breakfast staple every cook should know how to make. BY JILL SILVERMAN HOUGH

FRENCH TOAST IS A SUNDAY MORNING CLASSIC, in part because it's a crowd-pleaser, but also because it's quick, unfussy, and made with ingredients you likely have on hand. Just grab some fresh bread, slice it into thick pieces, soak it in a mixture of milk and eggs, and fry it until golden. Simple as that sounds, there are still a few pointers to keep

in mind, like choosing the right bread and using the correct proportion of milk to eggs (see Need to Know, below). Follow the recipe and tips here, and you'll have warm, slightly sweet French toast that's crisp and browned on the outside and creamy on the inside. Serve it drizzled with maple syrup, and you'll wish every day were Sunday.



Thick slices of soft white bread will absorb lots of batter for creamy, rich French toast.

Need to Know

Choose bread with a fine, dense crumb and a soft crust. Try challah, brioche, or a hearty white sandwich bread. These are perfect for soaking up the batter, and they produce luxuriously soft results. Breads with large air pockets and a hard crust, like ciabatta, won't absorb the batter evenly and will give your French toast tough, chewy edges.

Go with fresh bread, not stale. Although stale bread may absorb somewhat more batter, fresh bread, which is softer to begin with, makes more tender French toast.

Bring your eggs and milk to room temperature. This keeps the butter in the batter melted so that it can be readily absorbed by the bread. Milk and eggs straight from the refrigerator would cause the butter to harden into small bits.

Use one large egg for every ⅓ cup milk in the batter. This makes a milk-heavy batter, which will give your French toast a creamy, custard-like interior. A batter with a greater proportion of eggs to milk will produce firmer, chewier French toast with a stronger egg flavor.

Add cinnamon and vanilla. Cinnamon lends subtle warming notes, while vanilla enhances sweetness and gives a greater depth of flavor to the batter and bread.

Clean the skillet between batches. French toast is fried in butter, which burns easily. Use a paper towel to wipe out the pan between batches and start each batch with fresh butter to avoid a scorched flavor.

Tool Kit

Have these kitchen essentials on hand before you start the recipe:

- Measuring cups and spoons
- Serrated knife
- Baking sheets
- Small saucepan
- Medium bowl
- Whisk
- Large baking dish
- 12-inch skillet
- Slotted spatula



Soak just a few slices at a time. Work in batches, soaking only as many slices of bread as will fit in your skillet in a single layer. This will keep the bread from getting too soggy while it waits to go in the pan.



classic french toast

For perfectly golden, crisp results, use a heavy-duty pan that distributes heat evenly. The batter can be made ahead and kept at room temperature for up to 1 hour. Serves 4

- 3 oz. (6 Tbs.) unsalted butter; more for the pan**
- 2 cups milk, preferably whole, at room temperature**
- 6 large eggs, at room temperature**
- 3 Tbs. sugar**
- 4½ tsp. pure vanilla extract**
- ¾ tsp. ground cinnamon**
- Kosher salt**
- 8 to 10 ¾-inch-thick slices challah, brioche, or hearty white sandwich bread**
- Maple syrup, heated, for serving**

Position racks in the upper and lower thirds of the oven, put a baking sheet on each rack, and heat the oven to 250°F.

Melt the butter in a small saucepan over medium heat. In a medium bowl, combine the melted butter, milk, eggs, sugar, vanilla, cinnamon, and 1 tsp. salt and whisk until the sugar and salt are dissolved. Transfer the mixture to a large baking dish.

Working in batches, add 2 or 3 slices of bread (or as many as will fit in your skillet in a single layer) to the mixture and soak, turning once, until saturated but not falling apart, about 2 minutes total.

In a 12-inch skillet over medium heat, melt about ½ Tbs.

butter. When the foam subsides, use a slotted spatula to add the soaked bread in a single layer. Cook, turning once, until golden-brown, 1½ to 3 minutes per side. Transfer to a baking sheet in the oven, arranging the pieces in a single layer, to keep warm.

Repeat with the remaining bread, briefly rewisking the batter before soaking, and wiping out the skillet and adding fresh butter between batches.

Serve drizzled with maple syrup.

Jill Silverman Hough is a food writer, culinary instructor, and the author of 100 Perfect Pairings: Main Dishes to Enjoy with Wines You Love. She lives in Napa, California.



DRINKS

The Renaissance of Chianti Classico

No longer generic Tuscan reds sold in straw-covered bottles, today's Chianti Classicos are vibrant, aromatic, and food-friendly, too. **BY SOPHIE HELENE MENIN**



MENTION TUSCANY and images of verdant hills, stone villas, and sunflowers may come to mind. Speak of Tuscan food and you can almost smell fresh fava beans, chestnuts, porcini mushrooms, and sausages. But suggest serving the iconic Tuscan wine, Chianti Classico, and you may meet some resistance.

Although they're delicious and food-friendly, with medium body and lively acidity, the wines of the Chianti Classico region still struggle to shed their outdated reputation as generic wines sold in straw-covered bottles, for which the Italian name is, appropriately, *fiasco*. It's a shame, really, because today, high-quality Chianti Classico, easily recognized by the black rooster on the neck of the bottles, is available at every price level and is the best it's ever been.

Chianti Classico rises and falls

Chianti Classico didn't always suffer from a bad reputation. In 1872, after thirty years of experimentation, Barone Bettino Ricasoli, a renowned wine entrepreneur and Italy's second prime minister, created what he believed to be the optimal formula for the region's namesake wine. Ricasoli said Chianti Classico should be made primarily from Sangiovese (the noble grape of Tuscany), with some Canaiolo (another local red variety, similar to Merlot) and a very small amount of Malvasia (an aromatic white grape) to temper and smooth the wine. The formula set a high benchmark for quality, but it also set a precedent for blending red and white grapes that would lead to trouble for Chianti Classico.

The following century was a tumultuous time in Tuscany. Phylloxera (a parasitic insect) and poor maintenance devastated the vineyards, while political upheaval, mass emigration, and two world wars did no favors for the region. The nail in the coffin came in 1967, when the Italian wine authorities issued new

Illustration by Alex Nabaum; photographs by Scott Phillips

regulations intended to keep wine production costs down in the vineyard and the cellar: They permitted excessively high yields, which led to lower-quality grapes, and ruled that Chianti Classico would contain no more than 70 percent Sangiovese and 10 to 30 percent white grape varieties. Unfortunately, most producers were using the inexpensive and relatively flavorless white varietal Trebbiano instead of the fragrant Malvasia. These rules did more than just keep costs down; they made it impossible to produce great wine and call it Chianti Classico. Wine drinkers noticed, and Chianti Classico's reputation plummeted.

Super Tuscans take the stage

Four years later, the Antinori family, Tuscan winemakers since the 14th century, created a wine called Tignanello. It was made entirely from Sangiovese grapes and aged in small barrels of new French oak, instead of the large, old barrels (called *botti*) that had been traditionally used. Produced to prove that world-class Sangiovese-based wine could still be made in the Chianti Classico region, it was as much a provocation as it was a wine.

Since Tignanello flew in the face of the 1967 regulations, it couldn't bear the region's trademark name. Instead, the Antinoris sold it under the humble classification of *vino da tavola*, or table wine, and in a genius marketing move, called it "Super Tuscan." This wine and subsequent others like it were lavishly praised by critics and soon became some of the most highly rated and expensive red wines on the world market.

Chianti Classico makes a comeback

By the 1990s, the success of the Super Tuscans and the high prices they commanded shook the vintners of the Chianti Classico region out of their malaise, and an era of experimentation, investment, and high-quality winemaking began.

Eventually, the Italian wine authorities caught on and tightened the regulations governing how Chianti Classico should be made. Better farming practices were put into place, and broader discretion was given to winemakers in choosing their blends, whether from native varieties like Canaiolo and Colorino or New World varieties like Cabernet Sauvignon, Merlot, and Syrah.

Today, Chianti Classico must contain at least 80 percent Sangiovese and no more than 20 percent other red grapes. No white grapes are permitted. Among the current generation of winemakers, the conversation in Chianti Classico has shifted from regulations and recipes to finding the optimal expression of Sangiovese in the region's hillsides.

Even with Chianti Classico's quality and reputation soaring, many top wine houses still call their finest Sangiovese-based wines Super Tuscan to guarantee media attention and high prices. But there are a few producers, zealously committed to Chianti Classico's resurrection, who have begun labeling their premium Sangiovese-based wines as Chianti Classico. These wines possess the power and finesse to convince even hard-core skeptics that the days of the *fiasco* are ancient history.

A food lover's wine

If there's only one thing to remember about the wines of Chianti Classico, it's this: They're meant to be enjoyed with food. Aromatic and vibrant, they boast a lush bouquet of herbs, red fruits, violets, and sometimes tobacco and earth.

Rarely too heavy or overpowering with a meal, they've come a long way over the last four decades and are an outstanding value, too. Even better, they're the perfect choice for cool autumn nights when Tuscan specialties like butternut squash ravioli, pork ragù, and ripe figs with Gorgonzola dolce slip effortlessly onto the menu.

Sophie Helene Menin is a wine and travel writer whose work has appeared in The New York Times, Departures, and The Daily Beast.

Try the New Chianti Classico

Explore what this region has to offer through these seven bottles.

◀ Il Poggiolino Chianti Classico 2007 (\$16)

This fragrant wine enlivens the palate with fresh, vibrant fruit; it's one of the best values from this region.

▶ Barone Ricasoli Brolio Chianti Classico 2007 (\$21)

Easy to drink, with ripe red fruit, earthy chocolate flavors, and lively acidity, this Chianti is an ideal partner for pasta or roasted poultry.

◀ Felsina Berardenga Chianti Classico Riserva 2007 (\$24)

A bright ruby 100-percent Sangiovese bottling with lilac and black cherry aromas anchored by notes of smoke, this wine has the ability to age but can be enjoyed now, especially with rich dishes like bistecca alla fiorentina.

▶ Fonterutoli Chianti Classico 2008 (\$24)

This elegant wine boasts black cherry, plum, and fresh thyme flavors, smooth tannins, and a lingering mineral finish.

◀ Badia a Coltibuono Chianti Classico Riserva 2007, Organic Grapes (\$35)

In this voluptuous Sangiovese-Canaiolo blend, fresh raspberry and plum flavors mix with hints of fall leaves and cinnamon; it's the perfect accompaniment for autumn's hearty fare.

▶ Castello di Ama Chianti Classico 2007 (\$37)

Made by a producer known for depth and finesse, this silky wine is dominated by concentrated flavors of wild berries, fresh herbs, and tobacco.

◀ Barone Ricasoli Colledara Chianti Classico 2007 (\$62)

This velvety 100-percent Sangiovese bottling from a single vineyard offers bouquets of lilacs underpinned by earth, wood, and soft tannins. Ten years ago, this would have been called a Super Tuscan, but today it's Chianti Classico's ultimate expression of Sangiovese.



A Crowd-Pleasing Thanksgiving

Here's the perfect holiday meal—it's make-ahead for the host, mostly meatless for vegetarians, and incredibly delicious for everyone. **BY ANNA THOMAS**

IT'S THE SAME STORY EVERYWHERE you go. Say the words "Thanksgiving dinner" and people begin to recite their personal list of who in their family eats—or doesn't eat—what. At my house, years ago, I was the only vegetarian at the table, and my husband and sons were lusty carnivores. Today, one son is vegan, I'm mostly vegetarian, and the grandparents are traditional meat-and-potatoes people.

Some cooks adapt to these idiosyncrasies by omitting or substituting ingredients, not always with happy results. Others throw their

hands in the air and give up. I decided to be more proactive and designed a delicious, festive meal featuring two main courses: a gorgeous, buttery roasted turkey for the meat-eaters, and a savory polenta torta with roasted squash, slow-cooked onions, and cheese for the non-meat-eaters. An array of fall vegetable dishes and a hearty bread stuffing round things out for everyone.

This way, everybody feels welcome and well fed at my holiday table. To me, that's hospitality. That's love.





This Thanksgiving feast stars a delicious herb-roasted turkey with Madeira jus and a rich polenta torta. Vegetarian sides like smashed potatoes and vegetables with charmoula sauce complete the meal.

THE MEAT-EATERS' MAIN COURSE

Butter, garlic, and fresh herbs flavor this juicy roasted turkey. A Madeira jus, made from homemade turkey broth and the pan drippings, is quicker to make than traditional gravy and just as delicious.



1 **Brown the broth ingredients well.** The caramelization will lend deep flavor to the finished broth.



2 **To infuse the turkey** with flavor as it roasts, push slices of fresh garlic between the skin and breast. Go slowly to avoid tearing the skin.



3 **Stuff the turkey** with thyme butter, a lemon half, garlic cloves, and fresh herb sprigs to perfume the bird from the inside out.

butter-and-herb-roasted turkey with madeira jus

Serves 10 to 12, with a good probability of leftovers

FOR THE BROTH

- 3 Tbs. extra-virgin olive oil
- Neck from a 13- to 14-lb. turkey (below), cut into 3 or 4 pieces
- Giblets from a 13- to 14-lb. turkey (below), chopped (optional)
- Sea salt
- 4 medium cloves garlic, chopped
- 2 medium carrots, chopped
- 2 large celery stalks, chopped
- 1 large yellow onion, chopped
- 1 dried bay leaf
- 3 to 4 sprigs fresh flat-leaf parsley
- 2 to 3 fresh sage leaves
- 1 small sprig fresh rosemary
- 2 to 3 cups lower-salt chicken broth
- 1 cup Madeira

FOR THE TURKEY

- 1 13- to 14-lb. turkey (preferably fresh; not kosher or self-basting)
- ½ medium lemon
- Sea salt

- 1 medium head garlic, separated into cloves and peeled
- 4 oz. (½ cup) unsalted butter, softened
- 1 Tbs. finely chopped fresh thyme
- Freshly ground black pepper
- 4 sprigs fresh sage (7 to 8 inches long)
- 4 sprigs fresh rosemary (6 to 7 inches long)
- ⅓ cup celery leaves (optional)

MAKE THE BROTH

Heat 2 Tbs. of the oil in a 10-inch straight-sided skillet over medium-high heat. Cook the neck and giblets (if using) with a pinch of salt, stirring often, until browned, 9 to 10 minutes.

Transfer the neck and giblets to a bowl. Heat the remaining 1 Tbs. oil and add the garlic, carrots, celery, onion, bay leaf, and a big pinch of salt. Cook, stirring often, until browned, 8 to 9 minutes **1**.

Return the neck and giblets to the skillet. Add the parsley, sage, and rosemary. Add 1½ cups of water, 2 cups of the broth, and the Madeira. Bring to a boil; then reduce the heat and sim-

mer, partially covered, until intensely flavorful, about 2½ hours. If the liquid level drops enough to expose the solids, add more broth.

Strain the broth through a fine sieve into a large bowl—you'll have 2 to 2½ cups.

ROAST THE TURKEY

Position a rack in the bottom of the oven and heat the oven to 325°F. Put a V-rack in a large roasting pan.

Rinse and dry the turkey. Rub the inside of the body and neck cavities with the cut side of the lemon half, and sprinkle 1 tsp. salt inside the cavities.

Thinly slice three garlic cloves. Carefully slide your hands under the skin of the turkey to loosen it from the breast. Push the garlic slices between the skin and the breast, being careful not to tear the skin **2**.

Mix the butter with the thyme, 2 tsp. salt, and a few grinds of pepper in a small bowl. Spread half of the butter inside the body cavity of the turkey. Put the lemon half, 3 sage sprigs, 3 rosemary sprigs, the celery leaves (if using), and about three-quarters of the remaining garlic cloves in the cavity **3**. Put the remaining herb sprigs and garlic cloves in the neck cavity.



Tuck the wing tips behind the neck like this so they don't burn during roasting. If there's any loose skin around the neck, use the wing tips to secure it in place over the neck cavity.



Spread thyme butter over the turkey to help the skin brown and to up the flavor quotient. Don't worry about indentations left by the rack—they'll diminish before the bird is done.



Check for doneness by inserting an instant-read thermometer into the thickest part of both thighs. Avoid touching bone, or the reading will be off. You want a temperature between 170°F and 175°F.

Tie the legs together for a neater appearance, if you like. Tuck the wing tips behind the neck [4](#), securing any loose skin over the neck cavity beneath the wing tips. Set the turkey in the V-rack, breast side down. Rub half of the remaining thyme butter over the back of the turkey and sprinkle with salt. Roast for 1 hour.

Remove the pan from the oven and baste the turkey with the pan drippings. With silicone oven mitts or two wads of paper towels, flip the turkey onto its back (see Test Kitchen, p. 87). Spread the remaining thyme butter over the breast and legs [5](#), sprinkle with salt, and roast for 1 hour more.

Baste and continue to roast for 30 minutes more. Baste again and then check the temperature with an instant-read thermometer in the thickest part of both thighs [6](#). The turkey is done when the thermometer registers 170°F to 175°F and the juices run clear when the thermometer is removed. If necessary, continue roasting and checking the temperature every 10 minutes. If at any time the turkey gets too dark on top, tent it loosely with foil.

Remove the pan from the oven. With silicone oven mitts or wads of paper towels, tilt the

turkey so the juices in the cavity run into the roasting pan. Transfer the turkey to a serving platter or cutting board and tent it loosely with foil. Reserve the drippings in the roasting pan. Let the turkey rest for at least 30 minutes and up to 1 hour before carving.

MAKE THE JUS

Strain the drippings from the roasting pan through a fine sieve into the Madeira broth. Transfer to a fat separator, wait until the fat has risen to the top, and then slowly separate the broth from the fat into a clean 2-quart saucepan. Discard the fat.

Bring the sauce to a simmer over medium heat and season to taste with salt and pepper. If the jus is too concentrated and salty, add a little water.

Carve the turkey and serve with the jus.

MAKE AHEAD

The broth for the Madeira jus—before the turkey drippings are added—may be prepared two days ahead and refrigerated in an airtight container. After roasting, the turkey can rest at room temperature for up to one hour. Reheat the broth before making the jus.

TO DRINK:

Bright Whites and Spicy Reds

For a rich, flavorful meal like this one, have a few versatile bottles of white and red wine on hand to complement the meal as a whole.

For whites, look for full-bodied wines with bright, mouthwatering acidity, like a zippy Sauvignon Blanc from California, or a Vermentino from Sardinia, Italy. Two good bottles are Morgan Sauvignon Blanc 2009, from Monterey (\$15), and Argiolas Costamolino Vermentino di Sardegna 2009 (\$11).

For reds, stick with elegant, spicy wines with balanced natural sugars and acidity. New York's Hudson Valley offers two great options: Millbrook Vineyards Cabernet Franc 2008 (\$20) and Warwick Valley Winery Pinot Noir 2009 (\$15).

—Patrick Watson,
Fine Cooking contributing editor

THE VEGETARIANS' MAIN COURSE

This polenta *torta* (Italian for cake or tart) gets big flavor from roasted squash and slow-cooked onions. Kabocha squash lends a dense texture and nutty flavor, but you can also use butternut.



To prevent clumping, slowly pour the polenta into the boiling broth-water mixture, whisking constantly as you pour.



Spread the onion marmalade evenly all the way to the edge of the pan. This ensures a pretty appearance when you unmold the torta.



Lightly score the top of the torta with a fork to create a corduroy effect, which adds textural contrast.

roasted squash and polenta torta with red onion marmalade

Serves 10 to 12

- 1 2- to 3-lb. kabocha squash, halved and seeded; or butternut squash, halved, seeded, and sliced crosswise 1½ inch thick
- 2 Tbs. extra-virgin olive oil; more for the baking sheet and pan
- 5 cups homemade or store-bought vegetable broth (see Test Kitchen, p. 87)
- 2½ cups coarse cornmeal polenta, such as Bob's Red Mill
- 2¼ lb. red onions, quartered, and thinly sliced crosswise
- Sea salt
- 1 Tbs. plus 1 tsp. chopped fresh thyme
- ½ tsp. smoked hot Spanish paprika
- 2 Tbs. sweet sherry or Marsala
- 8 oz. grated Manchego cheese or sharp white Cheddar (about 3½ cups)

ASSEMBLE THE TORTA

Position a rack in the center of the oven and heat the oven to 375°F.

Roast the squash cut side down on a lightly oiled rimmed baking sheet until tender, 45 to 50 minutes (if using butternut, roast cut

side down in a single layer, flipping halfway through). Scoop the flesh from the skins and mash it with a potato masher. You'll need 2 cups for the torta; save any extra for another use.

Bring the broth and 1 quart water to a boil in a heavy-duty 4-quart saucepan over medium-high heat. Slowly pour in the polenta, whisking constantly **1**. Continue to whisk until the polenta begins to thicken, 1 to 3 minutes. Lower the heat to a gentle simmer and cook, stirring occasionally, until the polenta is tender and no longer gritty, about 40 minutes.

Meanwhile, heat the olive oil in a 12-inch nonstick skillet over medium-high heat. Add the onions and ½ tsp. salt. Cook, stirring often, until beginning to soften, 5 to 6 minutes. Add the thyme and paprika, reduce the heat to medium low, cover, and cook, stirring occasionally, until the onions are reduced to about a third of their original volume and look like jam, 40 to 50 minutes. Uncover, increase the heat to medium high, and add the sherry. Cook, stirring often, until the sherry is absorbed, about 2 minutes. Set aside off the heat.

Stir three-quarters of the cheese into the polenta until melted. Stir in the 2 cups mashed squash. Season to taste with salt.

Oil a 10-inch springform pan. While the polenta is still hot and soft, spoon half of it into the pan and spread it evenly. Spread the onion marmalade over the polenta in an even layer right out to the edge **2**. Spoon the remaining polenta over the onions, spread it evenly, and score the top lightly with a fork—it will look like corduroy **3**. Chill the torta in the refrigerator until very firm, at least 2 hours.

BAKE THE TORTA

Heat the oven to 350°F.

Run a knife along the inside of the springform pan to loosen the torta. Remove the side of the springform pan and use two large spatulas to carefully transfer the torta to an ovenproof serving plate. Bake until hot throughout, about 40 minutes. Sprinkle with the remaining cheese and bake until it melts, 8 to 10 minutes.

To serve, carefully and gently cut the torta into wedges. The torta is soft when hot, but it will hold its shape if you handle it gently.



MAKE AHEAD

The assembled torta can be made one or two days ahead and refrigerated, tightly wrapped in plastic. Let it sit on a rimmed baking sheet at room temperature for about an hour before baking as directed in the recipe.



ON THE SIDE

Round out the meal and satisfy everyone at the table with these three flavorful vegetable side dishes and a meatless fruit-and-nut bread stuffing.

green beans and carrots in charmoula sauce

Charmoula is a North African pesto of sorts, usually made from garlic, cumin, fresh herbs, oil, and lemon juice. Here, paprika adds a warm note to the mix. This vibrant side dish tastes great hot, warm, or at room temperature. Serves 10 to 12

- 2 large cloves garlic, peeled
- 2 oz. fresh cilantro (about 2 cups)
- 1 oz. fresh flat-leaf parsley (about 1 cup)
- 6 Tbs. extra-virgin olive oil
- 3 Tbs. fresh lemon juice
- ½ tsp. sweet or hot paprika
- ½ tsp. cumin seeds, toasted and ground
- Sea salt
- 2 lb. slender green beans, trimmed
- 1 lb. carrots, peeled and cut into thin 4-inch-long sticks
- Freshly ground black pepper

Chop the garlic in a food processor. Add the cilantro and parsley and pulse until coarsely chopped. Add the olive oil, lemon juice, paprika, ground cumin, and ¾ tsp. salt. Pulse until the sauce has the consistency of rough pesto. Season to taste with salt.

In a large pot fit with a steamer insert, bring an inch of water to a boil over high heat. Steam the green beans, covered, until just tender, 4 to 7 minutes. Pull the steamer basket from the pot, shake to remove excess water, and transfer the beans to a large serving bowl; cover to keep warm. Add the carrots to the basket and steam, covered, until tender, 4 to 6 minutes. Transfer them to the bowl with the beans.

Toss the vegetables with about three-quarters of the charmoula sauce. Season to taste with more sauce, salt, and pepper.

MAKE AHEAD

The charmoula sauce can be made one day ahead and refrigerated in an airtight container; let it sit out at room temperature for at least an hour before tossing it with the hot vegetables.



For bonus recipes for a velvety root vegetable soup and a caramelized pear upside-down cake, as well as a timeline and shopping list, go to FineCooking.com/extras.





harvest bread stuffing

The secret to achieving the right hearty (but not heavy) texture for this stuffing is to use good-quality whole-grain bread. The stuffing is cooked outside the turkey so vegetarians can enjoy it, too. Serves 10 to 12

- 1½ lb. country-style (dense) whole-grain bread, cut into ¾-inch cubes (about 10 cups)
- 5 Tbs. extra-virgin olive oil; more for the baking dish
- 3 oz. (6 Tbs.) unsalted butter
- 1 lb. yellow onions, chopped (2½ cups)
- ¾ lb. celery, chopped (2½ cups)
- 1 medium leek (white part only), thinly sliced
- Sea salt and freshly ground black pepper
- 1 lb. tart apples (such as Granny Smith, Pink Lady, or Fuji), peeled, cored, and cut into medium dice (2½ cups)
- 2 medium cloves garlic, finely chopped
- 8 oz. cremini mushrooms, thinly sliced
- 5½ oz. shelled walnuts, chopped (1½ cups)
- 4 oz. dried tart cherries, chopped (¾ cup)
- 4 oz. pitted prunes, chopped (¾ cup)
- ¾ cup chopped fresh flat-leaf parsley
- 3 Tbs. chopped fresh sage
- 1 Tbs. chopped fresh thyme
- 1 Tbs. chopped fresh marjoram

- 2 to 3 cups homemade or store-bought vegetable broth (see Test Kitchen, p. 87)
- 2 large eggs, lightly beaten

Put the bread on a rack and dry on the counter overnight. Alternatively, dry the bread on a baking sheet in a 275°F oven, stirring occasionally, until crisp, 15 to 45 minutes.

Position a rack in the center of the oven and heat the oven to 350°F. Put the bread in a very large mixing bowl.

Heat ¼ cup of the olive oil and ¼ cup of the butter in a 12-inch skillet over medium-high heat. Add the onions, celery, leek, 1 tsp. salt, and ½ tsp. pepper. Cook, stirring often, until beginning to color, 10 to 15 minutes. Stir in the apples, reduce the heat to medium low, cover, and cook, stirring occasionally, until soft and lightly browned, 10 to 15 minutes more. Add the vegetables and fruit to the bread.

Heat the remaining 1 Tbs. olive oil in the skillet over medium heat. Add the garlic and cook, stirring, until fragrant, about 30 seconds. Add the mushrooms and a big pinch of

salt. Cook, stirring often, until golden-brown, 5 to 6 minutes. Add the mushrooms to the bread mixture, along with the walnuts, cherries, prunes, and all of the herbs. With your hands, gently but thoroughly toss.

Pour 1½ cups of the vegetable broth over the mixture and thoroughly mix again. If the liquid is immediately absorbed, add another ½ to 1 cup broth. If a little liquid pools at the bottom of the bowl, you've added enough. Continue tossing occasionally until the liquid is fully absorbed. Season to taste with salt and pepper. Stir in the eggs.

Transfer the stuffing to a large (roughly 11x13-inch) oiled baking dish. Bake until hot throughout, 40 minutes if starting at room temperature or 50 minutes if refrigerated. Dot the top of the stuffing with the remaining 2 Tbs. butter and bake until the top is crisp, 5 to 10 minutes more.

MAKE AHEAD

The stuffing—minus the broth and eggs—can be refrigerated in an airtight container for up to two days before finishing and baking.

kale with garlic and lemon

You can use Tuscan kale or regular kale for this recipe. These tender, garlicky greens are a delicious complement to the rich polenta torta on p. 44. **Serves 12**

Kosher salt

4 lb. Tuscan kale or 2 lb. regular kale, stemmed, leaves cut into 1-inch strips

3 Tbs. extra-virgin olive oil

10 large cloves garlic, thinly sliced

1 Tbs. fresh lemon juice

Freshly ground black pepper

Bring an 8-quart pot of well-salted water to a boil over high heat. Working in batches, boil the kale just until tender, about 3 minutes. Drain well.

Put the oil and garlic in the pot. Cook over medium-low heat, stirring occasionally, until beginning to turn golden, about 6 minutes. Raise the heat to medium high, add the kale and $\frac{1}{2}$ tsp. salt and cook, stirring, until tender, 3 to 4 minutes (5 to 6 minutes if refrigerated). Sprinkle with the lemon juice. Season to taste with salt and pepper.

MAKE AHEAD

You can boil the kale and refrigerate it in an airtight container up to one day ahead.



white wine smashed potatoes

Forget the same old mashed potatoes this year and try these instead. They're smashed—not mashed—just enough that some of them fall apart and thicken the delicious wine-infused sauce. **Serves 10 to 12**

$\frac{1}{4}$ cup extra-virgin olive oil

1 lb. large shallots, peeled and thinly sliced crosswise

Sea salt

3 lb. Yukon Gold potatoes, scrubbed and cut into 1- to $1\frac{1}{2}$ -inch pieces

$1\frac{1}{2}$ cups dry white wine

Freshly ground black pepper

$\frac{1}{2}$ cup chopped fresh flat-leaf parsley

1 oz. (2 Tbs.) unsalted butter, cut into small pieces

Heat the olive oil in a 12-inch skillet over medium-high heat. Add the shallots and $\frac{1}{2}$ tsp. salt. Cook, stirring frequently, until soft and golden, 5 to 6 minutes.

Add the potatoes, wine, 1 tsp. salt, a few grinds of pepper, and $1\frac{1}{2}$ cups water. The potatoes should be nearly submerged. Bring to a boil, cover partially, reduce the heat to medium low, and simmer, stirring about every 10 minutes, until the potatoes are tender when pierced with a fork and the liquid

is reduced to a slightly thick sauce, about 45 minutes. If the liquid cooks away too fast, add water as needed.

With a potato masher, smash the potatoes just enough to break some and leave others intact. Stir together the potatoes and sauce and season to taste with more salt or pepper. Serve sprinkled with the parsley and dotted with the butter.

MAKE AHEAD

You can make the potatoes up to two hours ahead; cover with foil and keep in a warm spot until ready to serve.



Anna Thomas is an award-winning cookbook author who wrote the seminal vegetarian cookbook, The Vegetarian Epicure, in 1973. Her next book, which will be published in 2013, will be about cooking for vegans, vegetarians, and omnivores. ■



Pecan Pie

For pastry chef and Louisiana native **David Guas**, pecan pie is practically a way of life. Here, he shares his tips, techniques, and four killer recipes for this classic southern dessert.

MY CHILDHOOD MEMORIES are filled with pecan pies. I ate them at my family's kitchen table in New Orleans. I snuck more than my fair share of bite-size pies during our weekend boat rides on the Tehefuncte River. And I ordered countless grilled, à la mode slices at my favorite haunt, the Camellia Grill. In a nutshell, I've always loved pecan pie.

For many people in the South, pecan pie is a holiday or special occasion dessert, but not for me. I could eat it every day. But I'm not talking about overly sweet, super-goopy pecan pie; there are lots of those recipes out there. My recipe strikes just the right balance—the filling is rich but not cloying, so the pecans take center stage, and the flaky, tender crust



has enough salt in it to offset the sweetness of the filling.

Here, I'll show you how to make the all-butter pie dough in a food processor, roll it out (the trick is to roll from the center to the edges), and blind bake it. Next, I'll walk you through the simple steps to making the filling and baking the pie. And then, because I can't choose a favorite, I'll share three filling variations, which use ingredients close to my southern heart:

chicory coffee, cane syrup, bacon, and bourbon.

But whether you stick with the classic or make one of my variations, definitely do what I've been doing since I was a kid: Top each slice with a big scoop of vanilla ice cream. It's the southern way.

pecan pie

My recipe is the perfect formula: flaky, buttery, tender crust, crunchy pecans, and luscious, not-too-sweet filling. Make the classic filling here or mix it up with one of the variations on pp. 52–53. Yields one 9-inch pie; serves 8 to 10

FOR THE PIE DOUGH

- 7½ oz. (1¾ cups) unbleached all-purpose flour; more for rolling
- 2 Tbs. granulated sugar
- 1 tsp. kosher salt
- 6 oz. (¾ cup) cold unsalted butter, cut into small cubes
- 5 to 7 Tbs. ice water

FOR THE FILLING

- 8 large egg yolks
- 1 tsp. pure vanilla extract
- ¾ cup packed light brown sugar
- 4 oz. (½ cup) unsalted butter, cut into 4 pieces
- ½ cup light corn syrup
- ½ cup heavy cream
- ½ tsp. kosher salt
- 1½ cups pecan halves, toasted, cooled, and coarsely chopped



Make the pie dough

Put the flour, sugar, and salt in a food processor and pulse to combine. Add the butter and pulse until the largest pieces are about the size of corn kernels, 8 to 12 one-second pulses. Drizzle 5 Tbs. of the ice water over the flour mixture and pulse until the mixture becomes a moist, crumbly-looking dough that holds together when squeezed in your hand, 4 to 6 pulses **1**. If the dough is still dry, add another tablespoon or two of ice water and test again.

Turn the dough out onto a clean work surface. Gently gather and press the dough into a disk. Wrap the dough in plastic and chill for at least 1 hour or up to 2 days (or freeze for up to 1 month; defrost in the refrigerator overnight before using).

Shape and blind bake the crust



2 To avoid tough, overworked dough, always roll from the center out toward the edges, making as few passes as possible.



3 To keep the dough from sticking, I like to run a long offset spatula underneath it every so often.



4 Try not to stretch the dough as you fit it into the pan—stretched dough shrinks when it's baked.



5 Rolling the overhanging dough under itself, rather than folding it, creates a thicker crust edge, which makes crimping easier.



6 I think a pie should look as good as it tastes. For a decorative touch, crimp the dough like this, spacing the flutes about an inch apart.



7 So the crust doesn't get soggy from the filling, blind bake it first. It's done when the bottom looks dry and the edges are golden.

Let the dough sit at room temperature to soften slightly (it should be firm but not rock hard), 5 to 20 minutes, depending on how long it was chilled. Roll the dough on a lightly floured work surface with a lightly floured rolling pin until it's about 13 inches wide and $\frac{1}{8}$ inch thick. Roll from the center of the dough to the edges and try to use as few passes as possible to avoid overworking the dough **2**. After every few passes, run an offset spatula or a bench knife under the dough to be sure it isn't sticking, and give the dough a quarter turn **3**. Reflour the work surface

and rolling pin only as needed—excess flour makes the crust tough.

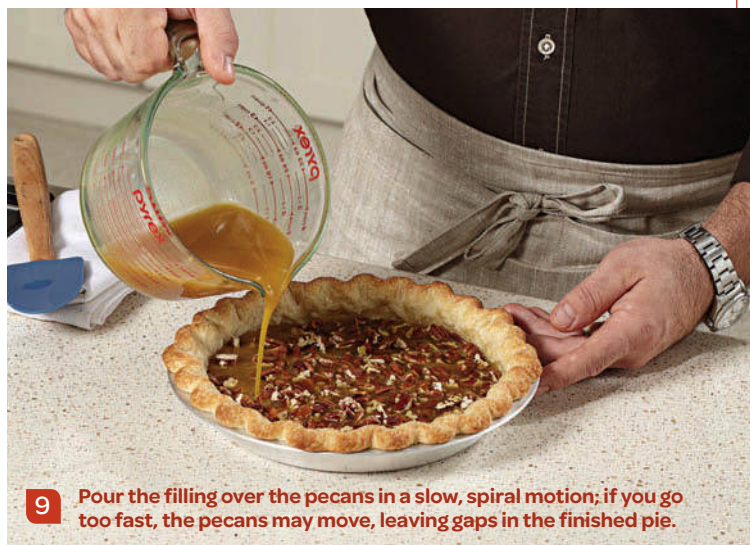
Transfer the dough to a 9-inch pie plate by rolling it around the rolling pin and unrolling it into the plate **4**. You can also fold the dough in half and unfold it into the plate. To fit the dough into the plate, gently lift the edges to create enough slack to line the sides without stretching the dough. Trim off all but $\frac{3}{4}$ inch of the overhang. Roll the dough under itself to build up the edge of the crust **5**. Crimp the edge of the crust with your fingers **6**. With the tines of a fork, prick the crust all over. Chill for

up to 1 hour in the refrigerator or about 30 minutes in the freezer.

Position a rack in the center of the oven and heat the oven to 425°F. Line the piecrust with foil and fill with dried beans or pie weights. Bake for 15 minutes. Remove the foil and weights. Reduce the oven temperature to 375°F and continue baking until the bottom looks dry and the edges are golden **7**, 5 to 7 minutes more. Cool on a rack while you prepare the filling. Reduce the oven temperature to 325°F and put a large, rimmed baking sheet on the oven rack.



8 Constant whisking is my secret to incorporating the hot sugar mixture into the yolks without curdling them. Stabilize the bowl with a towel.



9 Pour the filling over the pecans in a slow, spiral motion; if you go too fast, the pecans may move, leaving gaps in the finished pie.

Make the filling

Put the egg yolks in a medium heatproof bowl set on a kitchen towel and add the vanilla. Combine the sugar, butter, corn syrup, cream, and salt in a 1-quart saucepan. Heat over medium heat, stirring often, just until the butter is melted and the mixture is hot but not boiling, 3 to 5 minutes. Whisking vigorously and constantly, very slowly pour the hot sugar mixture into the yolks **8**. Strain through a fine strainer set over a 1-quart measuring cup.

Fill and bake the pie

Spread the toasted pecans evenly in the piecrust. Slowly pour the filling over the pecans **9**. Put the pie on the baking sheet and bake until the center of the pie is slightly firm to the touch and the filling doesn't wobble when the pie is nudged, 35 to 40 minutes. Let cool for at least 1 hour before serving. The pie can be made up to 1 day ahead (store covered with plastic at room temperature), but it's best eaten warm or at room temperature on the day it's made.

Three more delicious fillings

As much as I enjoy plain pecan pie, sometimes I like a change of pace. Substitute any of the fillings here for the classic filling on page 50 and bake as directed above.

bacon and cane syrup pecan pie filling

Cane syrup is Louisiana's version of maple syrup, and its sweet, rich flavor goes well with smoky bacon. It's available in well-stocked grocery stores, but if you can't find it, turn to p. 94 for a mail-order source. Fills one 9-inch piecrust

- 8** large egg yolks
- 1** tsp. pure vanilla extract
- $\frac{3}{4}$** cup packed light brown sugar
- 4** oz. ($\frac{1}{2}$ cup) unsalted butter, cut into 4 pieces
- $\frac{1}{2}$** cup cane syrup, such as Steen's or Lyle's
- $\frac{1}{2}$** cup heavy cream
- $\frac{1}{4}$** tsp. kosher salt
- $1\frac{1}{2}$** cups pecan halves, toasted, cooled, and coarsely chopped
- $\frac{1}{3}$** cup crumbled cooked bacon (3 or 4 strips)

Put the egg yolks in a medium heatproof bowl set on a kitchen towel and add the vanilla. Combine the sugar, butter, cane syrup, cream, and salt in a 1-quart sauce-

pan. Heat over medium heat just until the butter is melted and the mixture is hot but not boiling, 3 to 5 minutes. Whisking vigorously and constantly, very slowly pour the hot sugar mixture into the yolks. Strain through a fine strainer set over a 1-quart measuring cup.

Spread the pecans evenly in the piecrust. Sprinkle the crumbled bacon evenly over the pecans.

Add the filling and bake according to the instructions above.



For a video of David Guas making pecan pie and a specialty ingredient shopping guide, go to FineCooking.com/extras.





chicory coffee pecan pie filling

It's a beloved New Orleans tradition to add roasted, ground chicory root to coffee. The resulting chicory coffee, which you can buy at well-stocked grocery stores, adds a delicious bitter undertone to this pie. If you can't find chicory coffee, use dark-roasted regular coffee. Fills one 9-inch piecrust

- ¼ cup ground chicory coffee, such as Café Du Monde or Community Coffee
- ½ cup plus 2 Tbs. heavy cream
- 8 large egg yolks
- 1 tsp. pure vanilla extract
- ¾ cup packed light brown sugar
- 4 oz. (½ cup) unsalted butter, cut into 4 pieces
- ½ cup light corn syrup
- 1 tsp. kosher salt
- 1½ cups pecan halves, toasted, cooled, and coarsely chopped

Combine the chicory coffee and cream in a 1-quart saucepan and heat over medium heat just until small bubbles form at the edge of the cream, 3 minutes. Stir, remove from the heat, and steep for 10 minutes. Strain and reserve.

Put the egg yolks in a medium heatproof bowl set on a kitchen towel and add the vanilla. Combine the sugar, butter, corn syrup, coffee mixture, and salt in a 1-quart saucepan. Heat over medium heat just until the butter is melted and the mixture is hot but not boiling, 3 to 5 minutes. Whisking vigorously and constantly, very slowly pour the hot sugar mixture into the yolks. Strain through a fine strainer set over a 1-quart measuring cup.

Spread the pecans evenly in the piecrust.

Add the filling and bake according to the instructions opposite.

Fresh Pecans Are Key

The star of this pie is the pecans, which we southerners pronounce pih-KAHNS, not PEE-kans. The oil in pecans can spoil quickly, so be sure to taste them before starting the recipe. If they taste rancid or musty, throw them out and buy fresh ones. To avoid spoilage, store unshelled pecans in an airtight container in a cool, dry place for up to a year, or freeze shelled pecans in an airtight container for up to two years.



bourbon-chocolate pecan pie filling

Bourbon's sweet, toasty flavor is the perfect partner for the dark chocolate in this rich pie filling. Maker's Mark and Knob Creek are two of my favorites—and not just for pie. Fills one 9-inch piecrust

- 8 large egg yolks
- 1 tsp. pure vanilla extract
- ¾ cup packed light brown sugar
- 4 oz. (½ cup) unsalted butter, cut into 4 pieces
- ½ cup light corn syrup
- ½ cup heavy cream
- 3 Tbs. bourbon
- ½ tsp. kosher salt
- 1½ cups pecan halves, toasted, cooled, and coarsely chopped
- ½ cup chopped semisweet or bitter-sweet chocolate

Put the egg yolks in a medium heatproof bowl set on a kitchen towel and add the vanilla. Combine the sugar, butter, corn syrup, cream, bourbon, and salt in a 1-quart

saucepan. Heat over medium heat just until the butter is melted and the mixture is hot but not boiling, 3 to 5 minutes.

Whisking vigorously and constantly, very slowly pour the hot sugar mixture into the yolks. Strain through a fine strainer set over a 1-quart measuring cup.

Spread the pecans evenly in the piecrust. Sprinkle the chopped chocolate evenly over the pecans.

Add the filling and bake according to the instructions opposite.

David Guas is the chef-owner of Bayou Bakery in Arlington, Virginia, as well as an award-winning pastry chef and cookbook author. DamGoodSweet, his cookbook devoted to New Orleans-style desserts, was published in 2009. □





To Serve Ragù, Toss It, Then Top It

Italian cooks don't just dollop ragù on top of their pasta. Instead, they toss the pasta with some of the ragù first so it can absorb the deep flavor of the sauce. To serve your ragù as an Italian would, cook your pasta in well-salted water until al dente—you want it to still have some bite because it will continue to cook a bit while you're tossing it with the ragù. Reserve about 1 cup of the cooking water and then drain the pasta. Return it to the pot and toss it with some of the ragù, adding a little cooking water if it seems dry. Serve the pasta with more ragù spooned over the top, garnished with freshly grated Parmigiano-Reggiano or Pecorino Romano, if you like.

True Ragù

Flavor-packed from slow simmering, these authentic Italian pasta sauces are a far cry from the stuff in a jar. **BY DOMENICA MARCHETTI**

WHEN I WAS A GIRL, my mother and I would laugh disparagingly at television commercials for “ragù spaghetti sauce” in a jar. She knew—and she taught me—that real Italian ragù is nothing like that pasty red stuff. It’s a thick, hearty pasta sauce, made with at least one kind of meat, that’s simmered for hours until the meat is tender and the sauce is rich and savory.

That said, ragù styles differ from region to region throughout Italy. Each one is an expression of place, of the crops grown and the animals raised there, of the farmers who cultivate

the land, and of the people who transform its bounty into food.

There are also as many recipes for each region’s ragùs as there are cooks in Italy. The only hard-and-fast rule I know for making a good ragù is this: Be patient. It takes time to properly cook ragù.

Through the recipes that follow, I’ll take you on a delicious journey across Italy, from Veneto in the north to Sicily in the south. Come along for the ride. It may take longer than opening a jar, but the results will be so much better.



More meat, less tomato

In northern Italy, ragùs tend to be less about tomatoes and more about the meat and aromatic herbs that flavor them. Venetian ragù, for example, is made from the meat of the wild ducks that populate the lagoons and is perfumed

with native bay leaf and fresh sage. Some versions of this ragù call for tomatoes, but others use broth and no tomatoes at all. Some use duck stock and the liver and giblets, while others (like the recipe below) get deep flavor from duck legs and thighs and dry red wine.

duck ragù

Although you can make this ragù with duck breast, I prefer to use the meaty legs and thighs, which stay tender through the long simmer. Venetian duck ragù is typically served with fat, tubular buckwheat noodles called bigoli, but it's also delicious with whole-wheat fettuccine, spaghetti, or pappardelle.

Yields about 1 quart, enough for about 1 lb. pasta; serves 4 to 6

- 1 Tbs. extra-virgin olive oil**
- 4 skin-on, bone-in duck legs and thighs**
Kosher or fine sea salt and freshly ground black pepper
- 2 medium celery stalks, finely chopped**
- 2 medium cloves garlic, smashed and peeled**
- 1 small yellow onion, finely chopped**
- 1 medium carrot, finely chopped**
- 1 Tbs. chopped fresh sage**
- 1 fresh bay leaf or ½ dried**
- 1 cup dry Italian red wine, such as Valpolicella**
- 1 28-oz. can chopped tomatoes**
- ½ to 1 cup lower-salt chicken broth**

Heat the oil in a 5- to 6-quart Dutch oven or other heavy-duty pot over medium-high heat. Season both sides of the duck legs

and thighs with salt and pepper and arrange them in the pot, skin side down. Sear until the skin is browned and crisp, about 7 minutes. Using tongs, turn the legs over and brown the other sides, 2 to 3 minutes. Transfer the duck to a deep platter. Pour off all but about 1 Tbs. of the rendered fat and discard or save for another use.

Reduce the heat to medium low. Put the celery, garlic, onion, carrot, sage, and bay leaf in the pot. Cook, stirring frequently, until the vegetables are softened, 7 to 8 minutes.

Pour in the wine and increase the heat to high. Cook at a lively simmer for 1 minute and

then reduce the heat to medium. Stir in the tomatoes with their juice and ½ cup of the broth. Return the duck to the pot and bring the liquid to a boil. Reduce the heat to medium low or low to maintain a gentle simmer. Cover the pot and simmer until the meat is fork-tender, 1½ to 2 hours.

Remove the duck from the pot and set aside until cool enough to handle. Meanwhile, skim the excess fat from the top of the sauce with a large spoon. If the sauce seems thin, continue simmering until flavorful and thickened to a saucy consistency.

Discard the duck skin and shred the meat. Add the shredded meat to the sauce, along with the other ½ cup of broth if the sauce seems too thick. Let the sauce simmer gently for 15 minutes; discard the garlic and bay leaf. Season to taste with salt and pepper. Serve with cooked pasta and grated cheese, if you like (see To Serve Ragù on p. 54).

The ragù can be refrigerated in an airtight container for up to 3 days or frozen for up to 3 months.





Meats plus dairy

In historically wealthy Emilia-Romagna, ragù is made from a combination of ground meats—beef, veal, and pork—and enriched with milk and cream. Ragù alla Bolognese, which originated in Bologna, in the heart of the region, is

a perfectly delicious example. In the recipe below, mortadella, a smoked beef and pork sausage, brings even more rich flavor to the pot. The ragù is spiked with freshly grated nutmeg, a beloved spice from the region, and only a small amount of tomato is added.

bolognese ragù

Resist the urge to rush the meat through browning—it takes 60 to 90 minutes to do this step properly, but your patience will be rewarded with a rich, deeply flavored sauce. Serve with regular or spinach fettucine or tagliatelle.

Yields about 1 quart, enough for about 1 lb. pasta; serves 4 to 6

- 2 Tbs. extra-virgin olive oil
- 2 Tbs. unsalted butter
- 2 medium carrots, finely chopped
- 2 medium celery stalks, finely chopped
- 2 medium cloves garlic, minced
- 1 large yellow onion, finely chopped
- 1 Tbs. minced fresh flat-leaf parsley
- 1 lb. ground beef
- ½ lb. ground pork
- ½ lb. ground veal
- 1 cup dry white wine, such as Soave Classico
- Pinch of freshly grated nutmeg
- Kosher or fine sea salt and freshly ground black pepper
- ¾ cup whole milk
- 3 Tbs. tomato paste
- 1½ cups lower-salt beef broth
- ½ cup heavy cream
- 3 oz. thinly sliced mortadella, cut into ¼-inch-wide strips (½ cup)

Heat the oil and butter in a 5- to 6-quart

Dutch oven or other heavy-duty pot over medium heat until the butter melts and begins to sizzle. Stir in the carrots, celery, garlic, onion, and parsley. Reduce the heat to medium low and cook, stirring frequently, until the vegetables are soft and light golden, about 10 minutes. Add the beef, pork, and veal and mix well with a wooden spoon or spatula to break up the clumps. Cook, stirring frequently and scraping the bottom of the pot until the meat is deep brown and crumbly but still tender and not dry, 60 to 90 minutes—if the meat is browning too quickly, reduce the heat to low.

Raise the heat to high, stir in the wine and cook, scraping the bottom of the pan until it is almost evaporated, 1 to 2 minutes. Reduce the heat to medium and season the meat with the nutmeg, ½ tsp. salt, and several grinds of pepper. Stir in the milk and cook, stirring frequently, until most of it is absorbed, 2 to 3 minutes.

Dilute the tomato paste in a small bowl with a splash of the broth and pour it into the sauce. Mix well and then add the remaining broth. Reduce the heat to low, cover partially, and cook the sauce at a gentle simmer, stirring occasionally, until it is thick and fragrant and the vegetables have more or less dissolved, 1 to 1½ hours. Stir in the cream and mortadella and simmer gently until completely heated through, about 5 minutes more. Season to taste with salt and pepper. Serve with cooked pasta and grated cheese, if you like (see To Serve Ragù on p. 54).

The ragù can be refrigerated in an airtight container for up to 3 days or frozen for up to 3 months.





Native game and chiles

In the rugged mountainous regions of central Italy, ragùs feature native game—wild hare or rabbit, wild boar or pork, mutton or lamb. Lamb ragù, in particular, is a specialty of Abruzzo. Farmers there have raised sheep for

centuries, letting them graze in mountain pastures during the spring and summer, and herding them south to the milder climate of Puglia for the winter. Traditionally, tender cuts of lamb are grilled and roasted, while tougher cuts are simmered to tenderness in ragù.

lamb ragù

You can make this sauce with either red or white wine; I like to use red during the colder months for a heartier flavor. The Abruzzesi love adding chile pepper—fresh, dried, or preserved in oil—to their ragùs, and some is always set out for passing at the table. This ragù is traditionally served with maccheroni alla chitarra, a square-cut noodle similar to thick spaghetti; either pasta will work here.

Yields about 1½ quarts, enough for about 1½ lb. pasta; serves 6 to 8

- 2 Tbs. vegetable oil**
- 2 lb. boneless lamb shoulder or leg of lamb, cut into 6 or 8 pieces**
Kosher or sea salt and freshly ground black pepper
- 1 medium carrot, finely chopped**
- 1 medium celery stalk, finely chopped**
- 1 small red onion, finely chopped**
- 1 large clove garlic, lightly crushed**
- 1 Tbs. minced fresh herbs, such as rosemary and sage**
- ½ cup dry red or white wine, such as Montepulciano d'Abruzzo or Orvieto**
- 6 cups canned diced tomatoes, with their juice**
Minced fresh hot chile or crushed red pepper flakes, for serving

Heat the oil in a 5- to 6-quart Dutch oven or other heavy-duty pot over medium-high heat until shimmering. Season the lamb on both sides with salt and pepper and sear the meat on one side until well browned, 3 to 4 minutes. Using tongs, turn and sear the other side until browned, 3 to 4 minutes more. Transfer the lamb to a deep platter.

Reduce the heat to medium low and add the carrot, celery, onion, garlic, and herbs. Cook, stirring frequently, until the onion is softened, 7 to 8 minutes. Return the lamb and its juice to the pot, raise the heat to medium high, and

pour in the wine. Cook for 1 to 2 minutes and then add the tomatoes. Bring to a boil and then reduce the heat to medium low or low to maintain a gentle simmer. Cover partially and let the sauce simmer until the lamb is fork-tender, about 2½ hours. Using tongs, transfer the meat to a cutting board and let it cool for a few minutes. Meanwhile, if the sauce seems thin, let it continue simmering until thickened to a saucy consistency. If it seems too thick, add a splash of water.

Shred the lamb with two forks and return it to the pot. Simmer gently until the meat is heated through. Season to taste with salt. Serve with cooked pasta and grated cheese, if you like (see To Serve Ragù on p. 54), with minced chiles or chile flakes on the side.

The ragù can be refrigerated in an airtight container for up to 3 days or frozen for up to 3 months.



REGIONE: SICILY



More tomato, less meat

In the South, where tomatoes are meaty, full-flavored, and plentiful, it makes sense that the ragùs reflect this abundance—they're similar to the traditional "red sauce" that most people are familiar with. Sicilian ragùs, in particular,

are often made with lots of tomato and veal or pork. I'm especially fond of variations, like the one below, that add crumbled pork sausage to the mix to further punch up the flavor of the sauce.

pork and sausage ragù

When Italian-Americans talk about "Sunday sauce" or "gravy," they mean this classic southern Italian ragù. Tomatoes are prominent, and the sauce's flavor is brightened by the fennel in the sausages. Serve with a short, sturdy pasta such as penne, rigatoni, or cavatappi. Yields about 2 quarts, enough for about 2 lb. pasta; serves 8 to 12

- 1 Tbs. extra-virgin olive oil
- 2 lb. boneless pork shoulder (Boston butt)
Fine sea salt and freshly ground black pepper
- 3 medium cloves garlic, minced
- 1 large yellow onion, finely chopped (2 cups)
- 1 cup dry red wine, such as Sicilian Nero d'Avola
- 3 cups strained tomatoes or tomato purée
- 3 dried bay leaves
- ½ lb. sweet Italian pork sausage (3 links)

Heat the oil in a 5- to 6-quart Dutch oven or other heavy-duty pot over medium-high heat until shimmering. Season the pork generously on both sides with salt and pepper and sear the meat on both sides until well browned, 3 to 4 minutes per side. Using tongs, transfer the pork to a deep platter.

Reduce the heat to medium low and add the garlic and onion to the pot. Cook, stirring frequently, until softened and translucent, 7 to 8 minutes. Return the pork to the pot, raise the heat to medium high, and add the wine. Let it bubble for a minute or two and then add the tomatoes and bay leaves. Bring to a boil and then reduce the heat to medium low to maintain a gentle simmer.

Remove the sausages from their casings and break the meat apart over the pot, allowing it to fall into the sauce in small clumps. Cover the pot and simmer gently, adjusting the heat as necessary, for 30 minutes. Uncover and turn the pork shoulder; then

re-cover and continue to cook at a gentle simmer, turning the meat once or twice more, until very tender, about 1½ hours.

Transfer the pork to a cutting board with tongs and let cool for a few minutes. Using two forks, shred the meat and return it to the sauce. Cook over low heat until the meat and sauce are heated through. Season to taste with salt and pepper. Serve with cooked pasta and grated cheese, if you like (see To Serve Ragù on p. 54).

The ragù can be refrigerated in an airtight container for up to 3 days or frozen for up to 3 months.

Domenica Marchetti spent her childhood summers traveling through Italy with her parents and learned how to cook Italian food at her mother's side. Today, she's a food writer and cookbook author. Her most recent book, The Glorious Pasta of Italy, was published in May. ■





Buttery Dinner Rolls

Soft, rich, and worlds better than store-bought, they're easier to make than you think. **BY PETER REINHART**

I'VE TAUGHT BREAD MAKING FOR 20 YEARS, and while my students all say that they're most excited to make the classic French baguette, it's really my soft, buttery dinner rolls they go crazy for. They'd bake them every day if I let them. And it's no surprise—dinner rolls are simple to make and unfailingly delicious.

You begin by preparing a yeast-based dough that's enriched with ingredients like sugar for carameliza-

tion, oil for a soft texture, butter for flavor, and milk and eggs for moisture. The resulting dough is richer and a touch sweeter than regular bread dough and incredibly easy to work with. In fact, shaping it into knotted rolls, as illustrated on pages 62–63, is a cinch. When baked to a beautiful golden hue, these tender, buttery rolls will be a hit at any table, as my students can attest.

The Golden Rules for Great Rolls

Keep these suggestions in mind when preparing your dough, and your rolls will come out perfect every time.

Measure your flour by weight A scale is much more accurate than a cup measure.

Choose unbleached bread flour Unbleached flour has the natural beta carotene pigments that are removed from bleached flour. These pigments give the rolls a pleasant aroma and a subtle nutty flavor. Bread flour, which contains more protein than all-purpose flour, gives the rolls more "chew."

Use both oil and butter Although you could use one or the other, a combination of the two yields the best results: Oil makes the rolls softer, while butter adds more flavor.



Add milk or flour as needed Depending on the brand and age of your flour, you may have to adjust the dough's consistency. Follow the recipe's texture indicators to gauge if you need to add more milk or flour; the dough should be supple, not stiff, and tacky to the touch but not sticky.

Prevent sticking with oil or water, not flour When shaping the dough, spritz your work surface with a light coating of vegetable oil spray, or wipe it with a damp towel. Sprinkling it with flour will dry out the surface of the dough.



To get the gorgeous golden hue of the rolls shown here, brush your rolls with an egg wash (an egg beaten with a bit of water) before they're baked. It will also help garnishes like poppy and sesame seeds to stick.

knotted dinner rolls

You can prepare this dough up to four days in advance; just shape and bake it the day you plan to serve the rolls. Yields 18 rolls

FOR THE DOUGH

- 1½ cups whole milk; more as needed
- 1 packet (¼ oz. or 2¼ tsp.) instant or active dry yeast
- ¼ cup vegetable oil; more as needed
- 1 oz. (2 Tbs.) unsalted butter
- ¼ cup granulated sugar
- 1 lb. 7 oz. (5½ cups) unbleached bread flour; more as needed
- 1¼ tsp. table salt or 2 tsp. kosher salt
- 1 large egg

FOR SHAPING AND BAKING

Vegetable oil spray

- 1 large egg
- Poppy or sesame seeds for garnish (optional)

MAKE THE DOUGH

In a small saucepan, heat the milk until lukewarm (about 95°F). Remove from the heat and whisk in the yeast until it dissolves. Add the oil and butter—the butter may begin to melt, but it's OK if it doesn't melt completely—and then whisk in the sugar. Let rest until the yeast just begins to float to the surface, about 5 minutes.

In a stand mixer fitted with the paddle attachment (or in a large bowl), combine the flour, salt, and egg. Add the yeast mixture and mix on low speed (or with a large spoon) until a coarse ball of dough forms, about 1 minute. Let rest for 5 minutes.

Replace the paddle attachment with the dough hook and mix on medium-low speed (or knead by hand on a lightly oiled work surface) until the dough feels soft, supple, and pliable, about 3 minutes; it should feel tacky to the touch, but not sticky, and pull away from your finger when poked instead of sticking to it. If the dough is too sticky, add 1 Tbs. flour at a time, kneading to incorporate. If it's stiff, knead in 1 Tbs. of milk at a time.

Rub a little vegetable oil on a work surface to create an 8-inch circle and put the dough on this spot. Stretch and fold the dough over itself from all four sides to the center, crimping it where the folded ends meet, to form it into a tight, round ball.

Put the dough seam side down in a lightly oiled bowl that's twice the size of the dough. Tightly cover with plastic wrap. Let sit at room temperature until doubled in size, about 90 minutes, or refrigerate for 1 to 4 days so that it slowly rises to double its size. Shape the rolls as shown at right.

SHAPE THE ROLLS IN EIGHT SIMPLE STEPS



1 Line two 13x18-inch rimmed baking sheets with parchment or nonstick baking liners and lightly mist them with vegetable oil spray.



2 Using a bench knife, divide the dough into eighteen pieces (about 2¼ oz. each).



5 Wrap the left end of the dough up and over the loop.



6 Wrap the right end down and around the loop. Lightly squeeze the two ends of dough together in the center to secure them.



For a video on how to shape this dough into knotted rolls, as well as Parker House, butterflake, and cloverleaf rolls, go to FineCooking.com/extras.



3 **With your hands, roll one piece** into a 12-inch-long rope. If the dough starts to stick, mist your work surface lightly with vegetable oil spray or wipe it with a damp towel. Don't use flour.



4 **Wrap the dough around your fingers** into a loose knot; there should be about 2 inches of dough free at each end.



7 **Gently squeeze the whole piece** of dough into a nice rounded shape. Put the roll, pretty side up, on a baking sheet. Repeat with the remaining dough. Mist the top of the rolls with vegetable oil spray and cover loosely with plastic wrap.



8 **Let the rolls sit at room temperature** until they just begin to swell, 30 minutes to 1 hour for room-temperature dough, 1 to 1½ hours for refrigerated dough.

BAKE THE ROLLS

Position racks in the upper and lower thirds of the oven. If using a convection oven, heat it to 375°F; if using a conventional oven, heat it to 400°F.

Thoroughly whisk the egg with 1 Tbs. water and brush all over each roll. Sprinkle poppy or sesame seeds (if using) on the rolls.

While the oven heats, let the rolls continue to rise at room temperature, 20 to 40 minutes. They should be 1½ to 2 times their original size before they go in the oven. (Once in the oven, they will rise about 20% more.)

Put the baking sheets in the oven and bake for 6 minutes. Rotate the sheets 180 degrees and swap their placement on the racks. Continue baking until the rolls turn rich golden-brown on top and develop some browning underneath, another 6 to 8 minutes. Let the rolls cool on the sheets or on a cooling rack for 15 minutes before serving.

Active Dry or Instant Yeast: They Both Work



You can use either active dry (left) or instant yeast (right) for this recipe. Active dry yeast needs to be dissolved in a warm liquid, but instant yeast (also called quick rise or rapid rise) usually doesn't. For this recipe, though, I recommend that you dissolve whichever yeast you use in heated milk before preparing the dough. Hydrating activates even the instant yeast more quickly, which is particularly helpful if you plan to let the dough rise slowly in the refrigerator.

Peter Reinhart is a baking instructor at Johnson & Wales University and the James Beard Award-winning author of eight books dedicated to bread. ■

Cooking in Packets

This classic cooking method delivers intense flavor and elegant results. **BY MOLLY STEVENS**

COOKING IN A PACKET—also known as cooking en papillote—is one of those rare techniques that’s flashy enough for fancy restaurants and easy enough to use at home. The basic method involves wrapping food in individual parchment or foil packets and baking them in a hot oven. The flavors inside mingle and intensify as the food cooks in its own steam. When the packets are opened—usually at the table for a touch of dinner-time drama—you have a perfectly cooked dish, bathed in a sauce that’s the very essence of the flavorings you’ve included in your packets. The method is incredibly easy—plus, there’s the whole fun factor of serving something that’s all wrapped up like a surprise.

A time-honored technique

Cooking en papillote
(awn pap-ee-YOHT)
dates to the

turn of the 20th century in France, when waiters would ceremoniously rush the puffed packets to the diners and open them tableside. During the healthful-cooking movements of the 1960s and ’70s, cooking en papillote was often used as a way to get maximum flavor from food with little or no added fat.

Packet pointers

Once you get to know this technique, you’re going to want to strike out on your own. While there are no rules as to what can and can’t be cooked this way, there are a few things to keep in mind.

Choose delicate ingredients like seafood, poultry, and vegetables, because they cook quickly.

Keep it simple. The main ingredients will take on the flavors of whatever else is in the packets, so stick with just a few other ingredients that complement each other.

Precook any ingredients that need long cooking or that require a lot of liquid (like rice or pasta).



Food styling by Paul Lowe

The method is simple: Just lay your ingredients on parchment or foil, wrap them up tightly, and bake until fragrant and puffy.

Photographs by Scott Phillips

Serving Is Half the Fun

Much of the excitement of cooking en papillote is the moment when you open the packets and release an enticing cloud of aromatic steam. So that everyone gets to experience that moment, serve the unopened packets on plates and let people open their own. The downside to this approach is that there's no room for anything else on the plate. If you want to serve a side dish, open the packets in the kitchen and slide the contents onto dinner plates, along with every last bit of flavorful liquid. You lose the dramatic presentation but keep all of the flavor, and you can serve your side dish on the same plates.





soy and ginger shrimp en papillotes

In this Asian-inspired dish, tender shrimp and crisp bok choy are infused with the complex flavors of ingredients like hoisin sauce and hot chili oil (available in the supermarket's international foods section). Serve with soba noodles or steamed rice.

Serves 4

- 1½ Tbs. soy sauce**
- 1½ Tbs. unseasoned rice vinegar**
- 1 Tbs. hoisin sauce**
- 1 Tbs. fresh lime juice**
- 1 tsp. hot chili sesame oil**
- 1 tsp. honey**
- 1½ lb. extra jumbo shrimp (16 to 20 per lb.), peeled and deveined**
- 2 tsp. minced fresh ginger**
- 2 small cloves garlic, minced**
- 8 oz. bok choy (preferably baby bok choy), washed and cut into ½-inch-thick slices (3 cups)**
- Peanut or vegetable oil for brushing the packets**
- 2 scallions (white and light-green parts only), thinly sliced**
- 2 Tbs. chopped fresh cilantro**

Position racks in the upper and lower thirds of the oven and heat the oven to 375°F. Prepare 4 parchment or foil sheets as instructed on p. 68.

In a small bowl, stir the soy sauce, vinegar, hoisin sauce, lime juice, hot chili oil, and honey. In a medium bowl, combine the shrimp, ginger, and garlic. Pour about half of the soy mixture over the shrimp and toss to coat. In another medium bowl, combine the bok choy, scallions, and cilantro. Add the remaining soy mixture to the bowl and toss to coat.

Arrange the sheets on a work surface. Brush the inside of each with oil, leaving a 3-inch border. Distribute the bok choy among the sheets, arranging it on one side. Pour over any liquid remaining in the bowl. Arrange the shrimp on the bok choy, using a rubber spatula to scrape any seasoning on top. Seal the packets as instructed on p. 68.

Transfer the packets to two large, rimmed baking sheets and bake for 8 minutes. Rotate and swap the baking sheets' positions and continue to bake until the packets are puffed and fragrant, about 7 minutes more. Serve immediately (see the sidebar opposite).

Parchment Packets Are Traditional

Parchment is a specially treated paper that holds up well to heat and moisture. Many supermarkets stock it, either in the baking supplies section or near the aluminum foil and plastic wraps. To make parchment packets, follow these step-by-step instructions:



1 Cut four 15x24-inch sheets of parchment. Fold each sheet in half, forming a 15x12-inch rectangle. With a pencil, draw a half-heart on each, centering it on the folded edge. Cut out the hearts. (This shape is easier to seal than a rectangle.)



2 Unfold the paper and arrange your ingredients, as instructed in the recipe, on one half of the heart. Fold the other half over and line up the edges.



3 Starting at the top of the heart, fold over about $\frac{1}{2}$ inch of the edge, pressing down to make a crisp crease.



4 Continue working your way around the edge of the packet, making overlapping folds (like pleats), always pressing firmly and creasing the edge so the folds hold. Twist the tip of the heart to finish. If necessary, make a second fold anywhere that doesn't appear tightly sealed.

Foil: The Modern Option

These days, many cooks use foil rather than parchment for cooking in packets. Both have their merits. Parchment makes for a more attractive presentation, and it's easier to tell when the packets are done without opening them because they puff more than foil does. Foil, on the other hand, is more conducive to a tight seal. Plus, if you open foil packets before the food is done, they're easy to reseal and return to the oven.

To make foil packets, you'll need four 12x20-inch pieces of regular or heavy-duty foil. Fold them in half to make 12x10-inch rectangles. Put your ingredients on one side of the foil, and simply fold the other half over them. Then tightly fold or crimp the edges to seal.

When Is It Done?

Foods cook quickly in packets because the steam trapped inside is such a good conductor of heat. The only tricky part of this technique is knowing when the food is done, since you can't see or touch it inside the packet. Follow these tips to help ensure proper doneness:

- **Make sure your oven is calibrated and fully heated.** If the temperature is off, it will affect the doneness of the packets. (See Test Kitchen, page 87, for more information.)
- **Make a tight seal.** The packets will puff, providing the seal is tight. If you're using parchment, they may also brown slightly when they're close to done.
- **Adjust the cooking time.** If your chicken or fish is a little bigger than the recipe specifies, give it an extra minute in the oven; if smaller, reduce oven time slightly.
- **Open one of the packets to check for doneness** if you want to be on the safe side. If it's not ready, reseal it as best you can and return all the packets to the oven.



lemony halibut en papillotes with leek rice pilaf

This recipe comes with a built-in side dish: fragrant rice pilaf enriched with sautéed leeks. Don't worry if the edges of the rice seem crunchy when you open the packets; these bits are delicious. If you like, serve with a bowl of steamed green beans or a simple tossed salad. Serves 4

- 5 Tbs. unsalted butter, softened; more for the parchment
- 1½ cups thinly sliced leek (white and light-green parts only, from 1 medium leek)
- Kosher salt and freshly ground black pepper
- ½ cup long grain white rice
- 1 strip lemon zest (about ¾ x 2½ inches)
- 1 medium shallot, minced (about 3 Tbs.)
- 1 Tbs. chopped fresh flat-leaf parsley
- 1 Tbs. chopped fresh dill
- 2 tsp. fresh lemon juice
- 4 1-inch-thick skinless halibut fillets (5 to 6 oz. each)
- 4 thin lemon slices, cut into half moons, seeds removed
- ¼ cup dry white wine

Heat 1½ Tbs. of the butter in a 3-quart saucepan over medium heat. Add the leek, season with ½ tsp. salt and a grind or two of pepper, and cook, stirring frequently, until tender but not browned, 4 to 6 minutes. Add the rice, stir to coat with butter, and cook, stirring until the rice begins to crackle, 2 to 3 minutes. Add ¾ cup plus 2 Tbs. water, ½ tsp. salt, and the lemon zest. Cover and reduce heat to a low. Simmer until the rice is tender and the liquid is absorbed, about 15 minutes. Remove from the heat and let sit, covered, for 5 minutes. Discard the lemon zest, fluff with a fork, and set aside to cool slightly.

Position racks in the upper and lower thirds of the oven and heat the oven to 375°F. Prepare 4 parchment or foil sheets as instructed opposite.

In a small bowl, mix the remaining 3½ Tbs. butter with 1 Tbs. of the shallot, the parsley, dill, lemon juice, and salt and pepper to taste until evenly combined.

Arrange the sheets on a work surface. Coat the inside of each with butter, leaving a 3-inch border. Distribute the remaining shallots among the sheets, arranging them on one side. Distribute the rice among the sheets, arranging it in a small mound on top of the shallots. Season the halibut fillets with salt and pepper and put them on top of the rice. Smear the top of the fillets with the seasoned butter, distributing it evenly. Arrange two lemon slices on each fillet and sprinkle the wine over the fish. Seal the packets as instructed opposite.

Transfer the packets to two large, rimmed baking sheets and bake for 8 minutes. Rotate and swap the baking sheets' positions and continue to bake until the packets are puffed and fragrant, about 7 minutes more. Serve immediately (see the sidebar on p. 66).

chicken breasts en papillotes with celery, bay leaf, and tomato

Before going into the packets, these chicken breasts are browned to boost their flavor and improve their appearance. Celery takes center stage here, adding its refreshing herbal flavor. Creamy polenta or mashed potatoes would be a perfect accompaniment. Serves 4

- 4 boneless, skinless chicken breast halves (6 to 7 oz. each)
- Kosher salt and freshly ground black pepper
- 2 Tbs. extra-virgin olive oil
- 2½ Tbs. unsalted butter, softened
- ½ cup dry white vermouth (or dry white wine)
- 2 cups thinly sliced celery heart, including leaves
- 4 thin slices prosciutto (1 to 2 oz.), chopped
- 1 Tbs. capers, rinsed, drained, and chopped
- 1 medium tomato (about 8 oz.), cored and cut into ½-inch dice (about 1 cup)
- 4 bay leaves, preferably fresh

Position racks in the upper and lower thirds of the oven and heat the oven to 375°F. Prepare 4 parchment or foil sheets as instructed on p. 68.

Thoroughly pat the chicken breasts dry and season with salt and pepper. Heat 1 Tbs. of

the olive oil and 1 Tbs. of the butter in a 12-inch skillet over medium-high heat. When the butter stops foaming, add the chicken and cook until browned on both sides, 3 to 4 minutes per side. Transfer to a plate. Return the pan to the heat, add the vermouth, scrape up any brown bits from the bottom of the pan with a wooden spoon, and cook until reduced to about 2 Tbs. Immediately remove from the heat and set aside.

Arrange the sheets on a work surface. Coat the inside of each with the remaining 1½ Tbs. butter, leaving a 3-inch border. In a medium bowl, toss the celery and prosciutto with 1 tsp. of the olive oil, ½ tsp. salt, and ¼ tsp. pepper, breaking up any prosciutto clumps with your

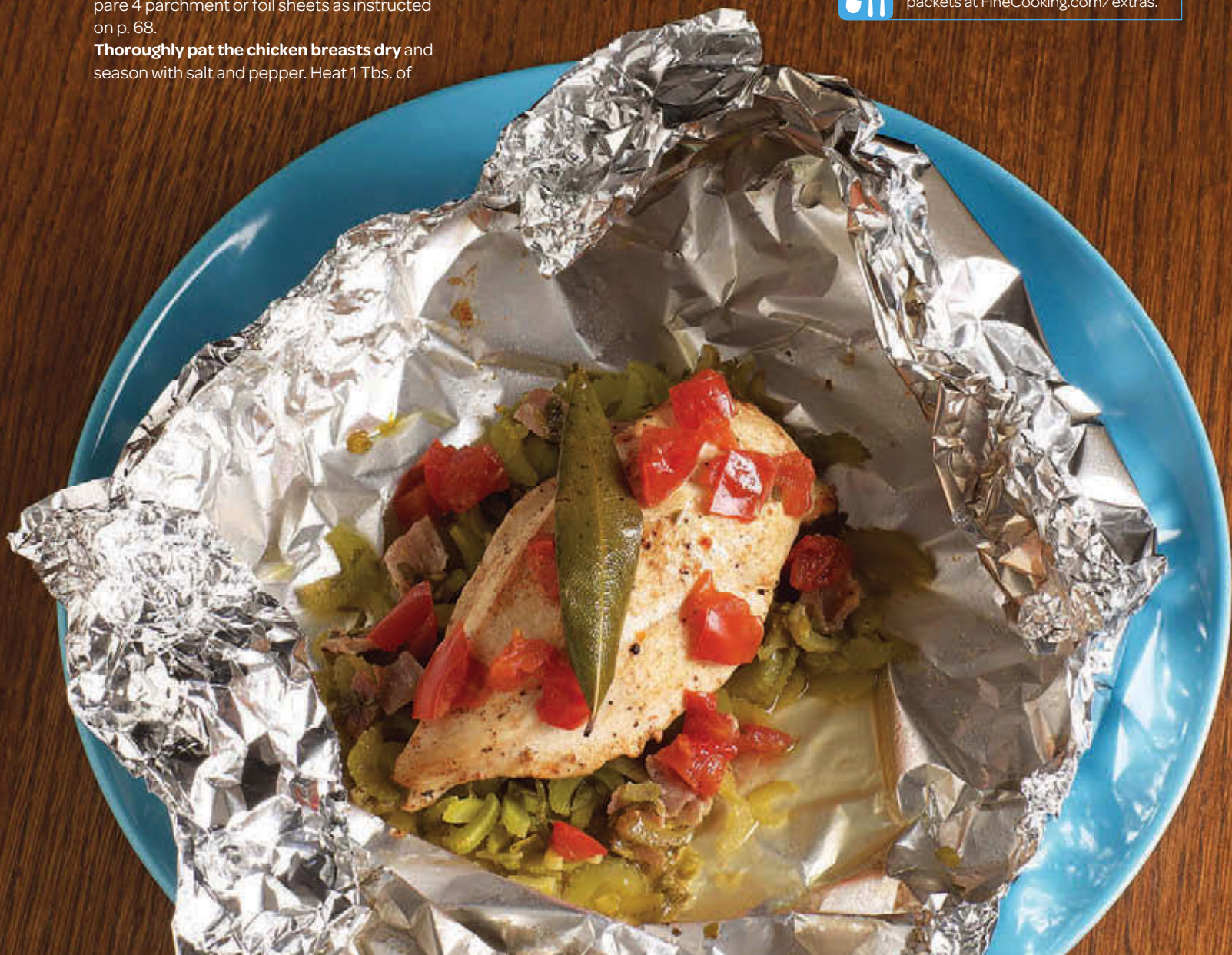
fingers. Distribute the celery mixture among the sheets, arranging it on one side in a layer about the size of a chicken breast. Scatter the capers over the celery. Put the chicken breasts on top and drizzle each with the reserved vermouth. Scatter the tomatoes over the chicken. Top each with a bay leaf and drizzle with the remaining 2 tsp. olive oil. Seal the packets as instructed on p. 68.

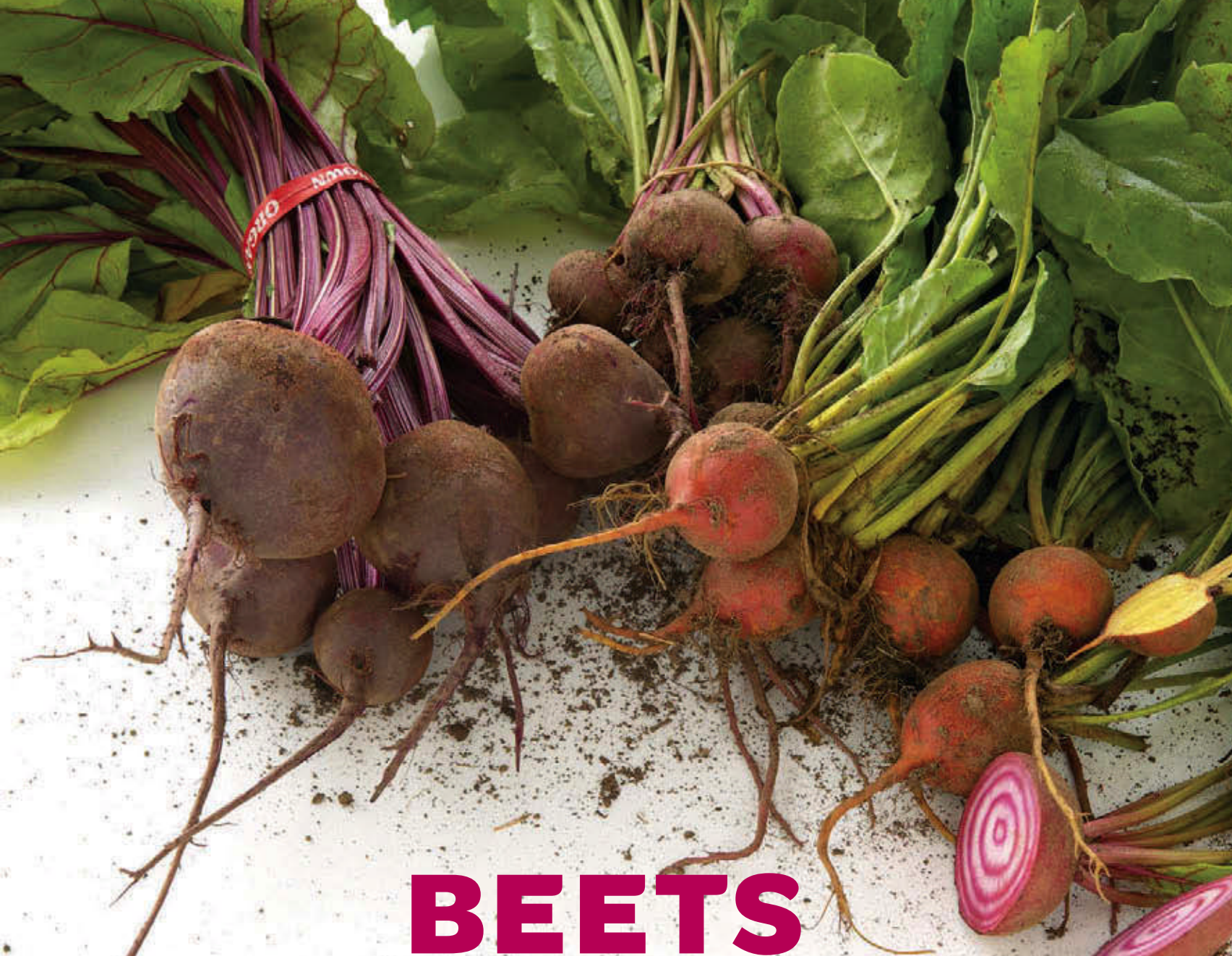
Transfer the packets to two large, rimmed baking sheets and bake until the packets are puffed and fragrant, 19 minutes. Serve immediately (see the sidebar on p. 66).

Molly Stevens is a longtime Fine Cooking contributing editor. She is the author of several cookbooks, including the award-winning All About Braising. Her latest book, All About Roasting, comes out in November. □



See a video on how to make parchment packets at FineCooking.com/extras.





BEETS


If you like beets, you'll love them here, in a rustic soup, a simple sauté, a hearty pasta, and—believe it or not—a chocolate cake. **BY JEANNE KELLEY**

I WAS A 17-YEAR-OLD exchange student living in southern France when I first tried beets. My host mother passed me a platter of them, sliced and drizzled with a parsley vinaigrette, as an appetizer. I politely put a few of the shiny, dark purple slices on my plate and dug in, taking care to temper my expectations—in southern California, where I had grown up, beets, served mostly from cans, were considered both unfashionable and unpalatable. So it was to my great surprise that the beets before me tasted tender, moist, and full of sweet, earthy flavor. They were, in short, delicious.

Over the years, fresh beets have continued to surprise me. Not only are they great in savory dishes, but they can also be used in desserts like the rich, moist chocolate cake on page 74. You can roast, sauté, boil, or braise them, and when grated or very thinly sliced, they're even good raw. What's more, their greens are tasty and nutritious, too.

Experiment with different beet varieties in the recipes here—the super-sweet, common Detroit Dark Red, red-and-white-striped Chioggia, and gorgeous Golden beet are among my favorites—and the only thing that shouldn't surprise you is how delicious they are.

EAT YOUR GREENS



One of the great things about beets is that the whole plant is edible; those leafy tops are just as tasty as the roots. Beet greens are similar in flavor to Swiss chard and can be prepared the same way. When sautéed (page 75), braised, added to soup (at right), or cooked and tossed into pasta (page 73), they add a robust, earthy note. Small, tender raw beet leaves make a colorful addition to mesclun mixes or a pretty garnish for sliced beets.

Store beets and their greens separately, as the leaves continue to draw moisture and nutrients from their roots if still attached. Refrigerate washed and dried greens in a plastic bag for up to two days; the beets will keep in a plastic bag for up to three weeks.

beet green and bulgur soup with poached eggs

This rustic soup is made with just a few ingredients, but don't let its simplicity fool you: It's full-flavored and remarkably comforting. It's also perfect for a weeknight. Bulgur, which is simply wheat kernels that have been steamed, dried, and crushed, cooks about as quickly as rice. Be sure to use a pot that's at least 10 inches wide; otherwise, the poached eggs will sink deep into the soup and you'll have a hard time telling when they're done. Serves 4

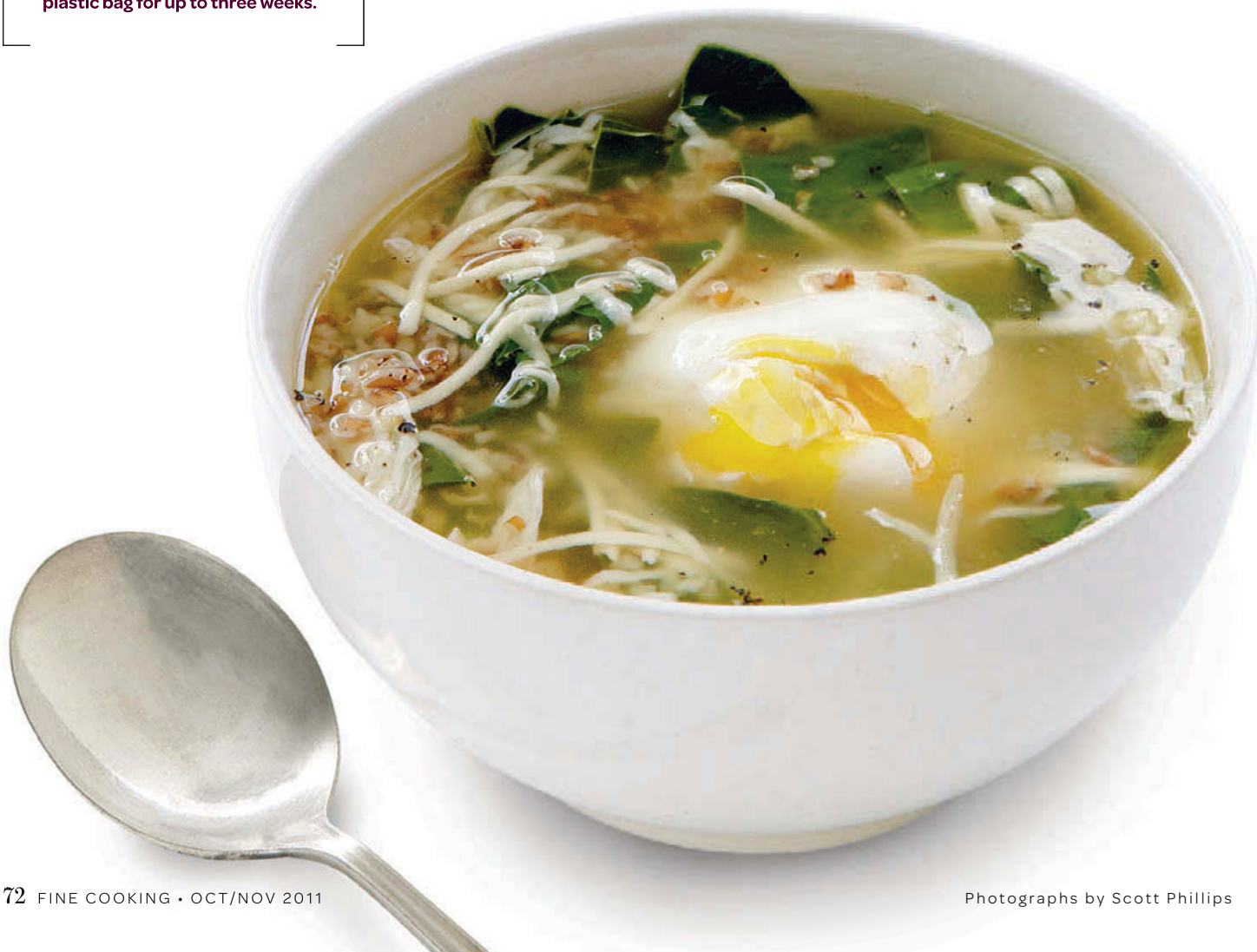
- 2 Tbs. extra-virgin olive oil
- 1 medium yellow onion, chopped
- 4 medium cloves garlic, minced
- 2 quarts lower-salt chicken or vegetable broth
- 8 cups lightly packed stemmed beet greens, cut into 1-inch pieces
- $\frac{3}{4}$ cup whole-grain, quick-cooking bulgur, such as Bob's Red Mill
- Kosher salt and freshly ground black pepper
- 4 large eggs
- $\frac{1}{2}$ cup freshly grated Parmigiano-Reggiano

Heat the olive oil in a large pot that's about 10 inches wide over medium heat. Add the onion and cook, stirring often until golden-brown, about 10 minutes. Stir in the garlic and

cook for 1 minute. Add the broth, raise the heat to medium high, and bring to a simmer. Stir in the beet greens and bulgur. Cover and simmer vigorously, adjusting the heat as needed, until the greens and bulgur are tender, about 24 minutes. Season to taste with salt and pepper.

Adjust the heat as needed to achieve a gentle simmer. Crack one of the eggs into a small bowl and pour it onto the soup near the edge of the pot. Repeat with the remaining eggs, positioning them around the perimeter of the pot. Spoon hot broth over the eggs and cook until the whites are set but the yolks are still soft, about 3 minutes.

Carefully ladle the soup and eggs into bowls. Sprinkle with the Parmigiano and serve.





farfalle with golden beets, beet greens, and prosciutto

On a cool autumn evening, this hearty pasta dish really hits the spot. Sweet beet roots are complemented by salty prosciutto and rich Parmigiano-Reggiano; beet greens add great texture. If golden beets are unavailable, you can use red beets, but your pasta will turn pink. Serves 6

Kosher salt

- 2 bunches golden beets with healthy green tops
- 6 Tbs. extra-virgin olive oil
- 2 medium yellow onions, quartered lengthwise and sliced crosswise $\frac{1}{4}$ inch thick
- 6 oz. $\frac{1}{4}$ -inch-diced prosciutto
- 8 medium cloves garlic, minced
- 1 cup lower-salt chicken broth
- $\frac{1}{2}$ cup dry white wine
- 2 tsp. minced fresh rosemary
- 1 lb. farfalle

$\frac{3}{4}$ cup freshly grated Parmigiano-Reggiano; more for serving
Coarsely ground black pepper

Bring a large pot of well-salted water to a boil over high heat.

Meanwhile, trim, peel, and halve the beets; then slice them into $\frac{1}{4}$ -inch-thick half-moons. Remove the stems from the greens and discard. Wash the greens, spin them dry, and slice into 1-inch strips.

Heat 2 Tbs. olive oil in a 6-quart Dutch oven over medium heat. Add the onions and prosciutto and cook, stirring often, until the onion is tender and browned, about 10 minutes.

Add the garlic and stir for 2 minutes. Push the onion mixture to the sides and pour 2 Tbs. olive oil into the empty space. Add the beets and cook until just tender, 5 to 7 minutes. Stir in the broth, wine, and rosemary and simmer until the liquid evaporates and the beets are completely tender, 10 to 15 minutes.

Meanwhile, boil the farfalle until al dente, about 1 minute less than package directions. Drain the pasta, reserving 1 cup of the cooking water.

Scatter the beet greens over the beet mixture, drizzle with the remaining 2 Tbs. olive oil, cover, and cook until the greens are tender, about 3 minutes. Stir in the pasta and Parmigiano-Reggiano. If needed, add enough of the pasta cooking liquid to moisten. Season to taste with salt and pepper. Serve with more Parmigiano.

chocolate-beet layer cake

Trust me on this one: The roasted beets in this cake make it moist, dense, and rich. You can't taste them—there's no earthy, beety flavor—but without them, this cake is nowhere near as delicious. **Serves 10**

FOR THE CAKE

- 2 medium beets, trimmed
- $\frac{1}{2}$ Tbs. vegetable oil
- 6 oz. ($\frac{3}{4}$ cup) unsalted butter, softened; more for the pans
- 9 oz. (2 cups) unbleached all-purpose flour; more for the pans
- 2 oz. ($\frac{3}{4}$ cup) natural cocoa powder, such as Scharffen Berger
- 1 tsp. baking soda
- 1 tsp. kosher salt
- $1\frac{3}{4}$ cups granulated sugar
- 2 large eggs, at room temperature
- 1 tsp. pure vanilla extract

FOR THE FROSTING

- 5 oz. (10 Tbs.) unsalted butter
- 1 cup granulated sugar
- $2\frac{1}{2}$ oz. ($\frac{3}{4}$ cup) natural cocoa powder, such as Scharffen Berger
- $\frac{3}{4}$ cup heavy cream
- 1 tsp. instant espresso powder
- 1 tsp. pure vanilla extract
- $\frac{1}{2}$ tsp. kosher salt

PREPARE THE BEETS

Position a rack in the center of the oven and heat the oven to 375°F. Put the beets on a piece of foil large enough to wrap them. Drizzle with the vegetable oil and turn to coat well. Enclose the beets in the foil and roast until tender when pierced with a paring knife, about 1 hour. Let cool.

MAKE THE CAKE

Reduce the oven temperature to 350°F. Coat two 9-inch round cake pans generously with softened butter. Line the bottom of the pans with parchment and coat the parchment with butter. Dust the pans with flour, tapping out any excess.

Peel and finely grate enough of the beets to yield $\frac{3}{4}$ cup. Sift the flour, cocoa powder, baking soda, and salt into a medium bowl.

Using a stand mixer fitted with the paddle attachment or an electric hand mixer, beat the butter and sugar on medium-low speed until fluffy, about 3 minutes. Beat

in the eggs, one at a time. Mix in the grated beets and the vanilla. Reduce the speed to low and carefully add half of the flour mixture; mix until fully incorporated. Add $1\frac{1}{4}$ cups hot water and the remaining flour mixture, return to medium-low speed and mix until smooth, about 2 minutes. Divide the batter evenly between the prepared pans, smoothing the tops.

Bake the cakes, rotating halfway through baking, until a toothpick inserted in the center of the cakes comes out clean, about 25 minutes. Cool the cakes in their pans on a rack for 10 minutes and then turn them out onto racks and peel off the parchment. Let the cakes cool completely.

MAKE THE FROSTING

Melt the butter in a 3-quart saucepan over medium heat. Add the sugar and cocoa powder and mix until combined. Stir in the cream, espresso powder, vanilla, and salt. Bring the mixture to a simmer and cook, stirring constantly, until smooth. Pour



the mixture into a bowl and cool slightly. Refrigerate, stirring every 10 minutes, until soft peaks form and the frosting is completely cool, about 1 hour.

ASSEMBLE THE CAKE

Place one of the cakes on a cake plate and spread a generous $\frac{1}{2}$ cup frosting evenly over the top. Top with the second cake and spread a generous $\frac{1}{2}$ cup frosting over it. Frost the sides with the remaining frosting.

MAKE AHEAD

The beets can be roasted up to 3 days ahead and refrigerated. The cake can be assembled up to 2 days ahead. Cover with a cake dome and store at room temperature.



sautéed beets and beet greens with red onions and garlic

What could be more natural than pairing beets with their greens? Serve this simple sauté alongside pan-fried pork chops or trout. It's a superb way to use up any leftover beet greens you might have, as you'll need more greens than the four beets called for here will provide. Serves 4

- 2 Tbs. extra-virgin olive oil
- $\frac{1}{2}$ small red onion, thinly sliced
- 3 large cloves garlic, thinly sliced
- 4 medium beets (about 12 oz. without greens), trimmed, peeled, halved, and sliced into $\frac{1}{4}$ -inch-thick half-moons
- 10 cups lightly packed stemmed beet greens
- Sea salt
- 1 Tbs. red wine vinegar
- Freshly ground black pepper

Heat 1 Tbs. of the olive oil in a 12-inch skillet over medium heat. Add the onion and cook, stirring often, until golden-brown, 4 to 6 minutes. Add the sliced garlic and continue to cook until the onion is very tender and browned, 1 to 2 minutes more. **Add the beets** and stir until coated in the oil. Add $\frac{1}{4}$ cup water, cover, and cook until the beets are almost tender, 5 to 7 min-

utes. Scatter the greens over the beets and sprinkle with a couple pinches of salt. Cover and cook, stirring once or twice, until the beets and beet greens are tender, 5 to 7 minutes.

Remove from the heat and drizzle with the vinegar and the remaining 1 Tbs. olive oil. Season to taste with salt and pepper and serve.

Jeanne Kelley is a food writer and recipe developer who lives in Los Angeles. Her latest cookbook, Blue Eggs and Yellow Tomatoes, is devoted to seasonal cooking. □



Get a bonus recipe for Roasted Beet Sandwiches with Herbed Goat Cheese at FineCooking.com/extras.

Clams Casino

Make the iconic bacon-topped clam appetizer or try it reimagined as a hearty steamed clam dish. BY LESLIE GLOVER PENDLETON AND PATRICK MCGRATH



Back Story

Legend has it that Clams Casino was created in 1917, when a socialite demanded a special lunch at the Casino restaurant at the Narragansett Pier in Rhode Island. The maître d'hôtel's clam creation was so good, it was named after the restaurant.



Little Italy

Clams casino quickly became a favorite, particularly at Italian-American restaurants. Some say that this was thanks to touring Italian-American musicians who loved the dish and brought the recipe back to their hometowns.



No Shucking Required

No clam knife needed here. A quick run under a hot broiler opens the clams for you.



Surf & Turf

Briny clams pair deliciously with butter, red bell peppers, breadcrumbs, and best of all, bacon.

THE CLASSIC

Leslie Glover Pendleton is a seafood expert who has written two cookbooks on the subject: *Simply Shrimp, Salmon, and (Fish) Steaks* and *Simply Shellfish*. Here, she shares her killer recipe for traditional clams casino—broiled fresh clams on the half shell under a crisp, buttery, bacon-and-sweet-pepper-infused breadcrumb topping.



Brothy, Not Broiled

Here, the clams are steamed in a rich broth. As they open, their juice spills into the broth, giving it even more flavor.



Got Bacon?

As in the classic, bacon plays a key role in the flavor of this dish, but here, it's scattered over the clams in big, meaty chunks.



On Fire

Hot pepper sauce and crushed red pepper flakes serve as spicy stand-ins for the classic sweet bell peppers.



Fry Up

Forget breadcrumbs. This update's crunchy topping comes from hand-torn bread that's fried in olive oil.



THE UPDATE

Patrick McGrath, chef de cuisine of New York City's Joseph Leonard restaurant, successfully defies tradition with his modern version, which is a beloved menu staple. The dish features steamed clams in a spicy broth, garnished with big chunks of fried bread, crisp pieces of bacon, and fresh parsley.

classic clams casino

It takes only about 30 minutes to make these bacon-topped beauties, which would be an elegant starter for a dinner party. Serves 4 as an appetizer

- 12 hard-shell clams (littlenecks or cherrystones), scrubbed
- 2 Tbs. unsalted butter
- ½ cup finely chopped red bell pepper
- ½ cup finely chopped shallot
- ¼ cup dry white wine or vermouth
- ½ cup coarse fresh breadcrumbs
- ¼ cup finely grated Parmigiano-Reggiano
- ¼ cup finely chopped fresh flat-leaf parsley
- Freshly ground black pepper
- 3 slices bacon, sliced crosswise ¼ inch thick
- Lemon wedges, for serving

Position a rack in the center of the oven and heat the broiler on high.

Arrange the clams on a heavy-duty rimmed baking sheet. Broil until they open, 5 to 7 minutes, removing each clam with tongs as it opens and transferring it to a clean rimmed baking sheet to cool. Once all the clams have opened, collect any spilled clam juice from the first baking sheet in a measuring cup.

When the clams are cool enough to handle, discard the top shells: Pick up a clam; holding the bottom shell and keeping the clam level, twist off the top shell. Arrange the opened clams on the baking sheet. Run a spoon underneath each clam to loosen it from its bottom shell. Distribute the reserved clam juice among the clams.

Melt the butter in an 8-inch skillet over medium heat. Add the bell pepper and shallot and cook, stirring occasionally, until softened, about 5 minutes. Stir in the wine and cook

until the liquid is reduced by half, about 2 minutes. Remove the skillet from the heat and stir in the breadcrumbs, Parmigiano, parsley, and a few grinds of black pepper. (Do not season with salt.)

Spoon some of the breadcrumb mixture onto each clam. Top each with a tangle of bacon strips. Broil the clams until the topping is just browned, about 5 minutes. Serve with the lemon wedges or squeeze the wedges over the clams before serving.

Choose Littlenecks or Cherrystones

There are three sizes of hard-shell clams: Chowder clams are the largest, then cherrystones, followed by littlenecks. Stick with cherrystones or littlenecks for these recipes because they're small enough to eat whole in one bite.

To separate the clam from its shell, hold the shell steady on the baking sheet and with your other hand, run a spoon under the clam to loosen it. Try not to spill any of the juice from the shell.



steamed clams with fried bread and bacon

This hearty starter delivers big flavor on all fronts: Once you eat the tender clams, croutons, and bacon, there's still the gently spicy broth left to enjoy. To make it a light dinner, serve with a green salad. Serves 4 to 6 as an appetizer

- 1¼ cups olive oil
- 2 cups crustless, hand-torn rustic country white bread (about ½-inch pieces)
- 8 slices thick-cut bacon, cut into 1-inch pieces
- Kosher salt and freshly ground black pepper
- 3 medium cloves garlic, thinly sliced
- 1 medium yellow onion, thinly sliced
- ¼ tsp. crushed red pepper flakes
- ¼ tsp. dried oregano
- 2 Tbs. tomato paste
- ½ cup dry white wine
- 1 tsp. Tabasco sauce
- 32 hard-shell clams (littlenecks or cherrystones), scrubbed
- ⅓ cup fresh flat-leaf parsley leaves

Heat 1 cup of the oil in a heavy-duty 12-inch skillet over medium-high heat. When hot, add the bread, in batches if necessary, and fry until crisp and golden-brown, about 4 minutes

per batch, stirring occasionally. With a slotted spoon, transfer the croutons to a plate lined with paper towels and season with salt and pepper. Pour the oil left in the pan into a heat-proof container, let cool, and discard.

Cook the bacon in the skillet over medium heat, stirring occasionally, until crisp, about 12 minutes. Transfer to a plate lined with paper towels and set aside.

Heat the remaining ¼ cup olive oil in a 6-quart heavy-duty pot over medium-high heat. Add the garlic and cook, stirring frequently, until light brown and fragrant, about 1 minute. Add the onion, pepper flakes, and oregano. Reduce the heat to medium and cook, stirring frequently, until softened but not browned, about 5 minutes.

Increase the heat to medium high. Add the tomato paste and cook, stirring frequently, until it darkens slightly, about 3 minutes. Stir in the wine, bring to a boil, and cook until the wine reduces by about half, 1 to 2 minutes.

Add 2 cups water and bring to a boil. Reduce the heat to low and simmer for about 20 minutes to meld the flavors. Stir in the Tabasco.

Return the broth to a boil over high heat. Add the clams and cover with a tight-fitting lid. Cook, shaking the pot occasionally until the clams begin to open, about 3 minutes. Add the reserved bacon and half of the parsley. Continue to cook, covered, until the clams have opened fully, 5 to 7 minutes more.

Remove the clams from the broth with a slotted spoon or tongs and transfer to large serving bowls. Season the broth to taste and ladle it over the clams. Garnish with the croutons and the remaining parsley. ▢



Which version is your favorite? Go to FineCooking.com/extras and let us know.

A clam is cooked when its shell is completely opened. Cooking times may vary, though, so remove the clams from the broth as they open to avoid overcooking. Discard any clams that don't open.





CHEF TIM LOVE

Beef and Green Chile Chili

"A chili's character comes from the chiles in it. I opt for lots of green chiles because they're fresher and provide greater depth than red ones do. And since I'm a Texan, no beans allowed!"



a new look at
CHILI

Four creative chefs show us that there's more than one way to make a mean bowl of red. BY RAQUEL PELZEL

CHEF ALEX GUARNASCHELLI

Vegetable-Chickpea Chili with Fried Almonds

"Why does chili always have to be so meat-driven? I skip the meat and use chickpeas and fresh vegetables instead. Then to really change things up, I top my chili with crunchy fried almonds."





CHEF ANA SORTUN

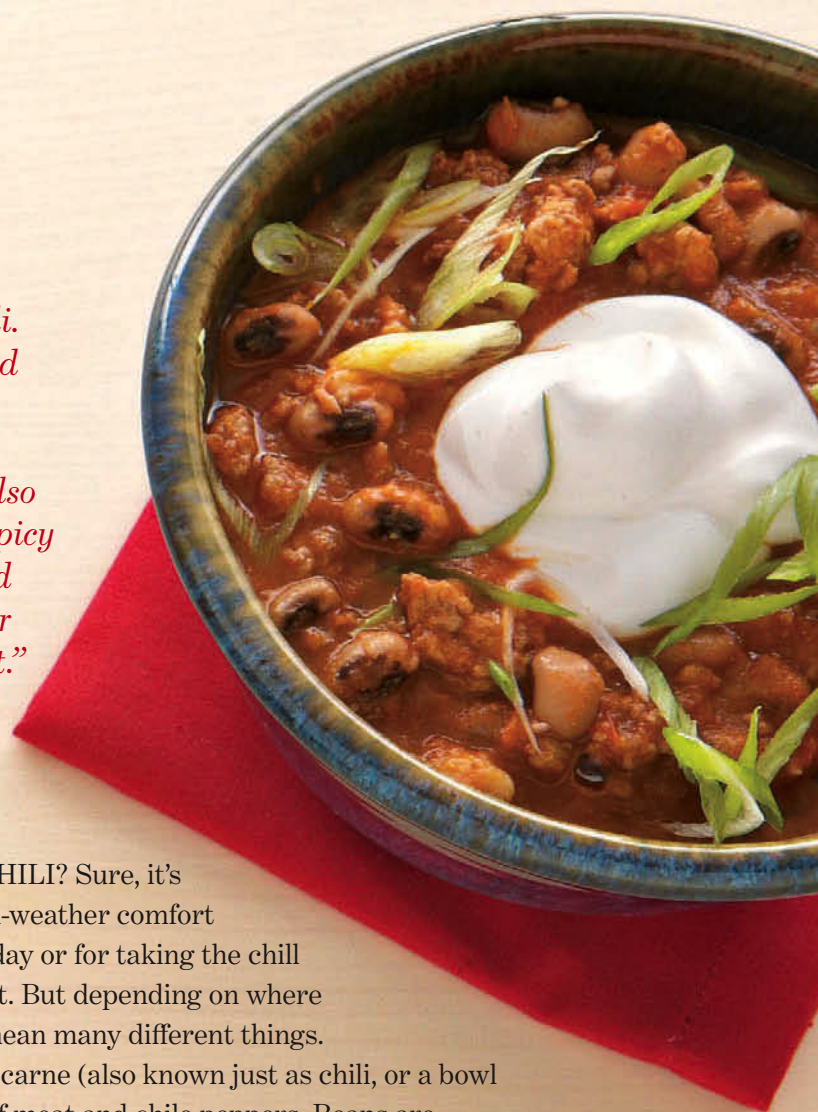
**Spiced Roasted Chicken
and Cranberry Bean Chili**

“This chili marries the complex flavors of roasted chicken, cranberry beans, and baharat, a fragrant spice blend. Please use freshly cooked dried beans instead of canned—their flavor and texture make all the difference.”

CHEF DONALD LINK

**Smoky Pork Chili
with Black-Eyed Peas**

“Beans belong in chili. And since black-eyed peas are one of my favorite foods, I add them to the mix. I also choose moderately spicy chiles like ancho and New Mexico for their flavor, not their heat.”



THINK YOU KNOW CHILI? Sure, it's everyone's favorite cold-weather comfort food, perfect for game day or for taking the chill off a crisp autumn night. But depending on where you're from, chili can mean many different things.

For Texans, chili con carne (also known just as chili, or a bowl of red) is a thick stew of meat and chile peppers. Beans are forbidden in the chili, although they're often served on the side. In other parts of the country, beans are practically a must. Other common ingredients include onions, garlic, oregano, cumin, and tomatoes. But really, the variations are endless: There are vegetarian, chicken, and seafood chilis, and chilis with beer, chocolate, and any number of vegetables, herbs, and spices. Truly, the only ingredient common to all chilis is chile peppers, whether they're fresh or dried, whole or ground.

So, with chili's boundless potential in mind, I went to four brilliant chefs from across the country for their inspired takes on this fall favorite. The results blew me away. I'm talking about a roasted chicken chili from a chef known for her elegant Mediterranean cuisine, a smoky black-eyed pea chili from a New Orleans chef who's famous for his way with pork, a hearty vegetarian chili with chickpeas and almonds from a New York City chef who specializes in sophisticated comfort food, and a beef and green chile chili from a born-and-bred-in-Texas cowboy chef.

These chilis are going to surprise you, satisfy you, and count among the most delicious you've ever tasted.



smoky pork chili with black-eyed peas

Donald Link's granddad's venison chili inspired this recipe, but Link substitutes pork—his signature meat—for the venison. He recommends serving his chili with cornbread.

Yields about 2 quarts; serves 6

FOR THE SOFRITO

- 6 plum tomatoes, cored and coarsely chopped
- 6 medium cloves garlic, peeled
- 2 large or 3 medium jalapeños, seeded and coarsely chopped
- 1 medium yellow onion, coarsely chopped
- 1 medium red bell pepper, halved, cored, and coarsely chopped
- ¼ cup plus 2 Tbs. red wine vinegar
- 3 Tbs. extra-virgin olive oil
- 1 Tbs. dried oregano
- Kosher salt and ground black pepper
- 2 dried ancho chiles
- 2 dried New Mexico chiles
- 2 canned chipotle chiles in adobo sauce

FOR THE CHILI

- 2 Tbs. vegetable oil
- 2½ lb. ground pork
- 1 Tbs. ground cumin
- 1 tsp. chili powder
- Kosher salt
- 2 cups lower-salt chicken broth
- 4 cups fresh or thawed frozen black-eyed peas (or three 15-oz. cans, drained and rinsed)
- Sour cream, for serving
- Thinly sliced scallions, for serving

MAKE THE SOFRITO

Position a rack in the center of the oven and heat the oven to 500°F.

Put the tomatoes, garlic, jalapeños, onion, bell pepper, vinegar, oil, oregano, 1 tsp. salt, and ¼ tsp. pepper in a 9x13-inch roasting pan and stir to combine. Roast, stirring every 15 minutes and scraping the bottom of the pan, until collapsed and very soft, about 45 minutes. Set aside.



Sofrito is a flavoring base made from aromatic vegetables and herbs. Roasting these ingredients intensifies them.

While the vegetables roast, heat a 10-inch cast-iron skillet over medium-high heat until hot, 2 to 3 minutes. Put the ancho and New Mexico chiles in the pan and toast on both sides until blistered, 2 to 3 minutes per side. Put the chiles in a medium bowl, cover with 2 cups warm water (if they rise to the top, weight them down with a bowl), and soak until soft, about 20 minutes. Drain in a fine sieve set over a bowl; reserve the soaking water.



There are fresh, dried, canned, and ground chiles in this chili. Toasting the dried chiles in a hot skillet enhances their flavor.

Stem, seed, and coarsely chop the chiles.

Put them in a food processor with the chipotle chiles and the roasted vegetables and purée until the mixture is completely smooth. Set aside.

MAKE THE CHILI

Heat the vegetable oil in a 5- to 6-quart Dutch oven or other heavy-duty pot over medium-high heat. Add the pork, cumin, chili powder, and 1 Tbs. plus 1 tsp. salt; cook, stirring, until the meat is lightly browned, 10 to 15 minutes. Add the sofrito and stir until thoroughly combined. Add the reserved chile water, chicken broth, and fresh black-eyed peas. Bring the chili to a boil, reduce the heat to medium low and simmer until the black-eyed peas are tender, about 45 minutes (if you're using canned or frozen black-eyed peas, simmer the meat and broth for 30 minutes, add the peas, and continue to cook for 10 minutes longer). Season to taste with salt. Serve with a dollop of sour cream and scallions sprinkled over the top.

The chili will keep in an airtight container in the refrigerator for up to 4 days.



The earthiness of black-eyed peas is a great counterpoint to the smokiness of this chili.

Chef Donald Link
Known for *Nose-to-tail Cajun cooking*
Restaurants *Herbsaint, Cochon, and Cochon Butcher*
Where *New Orleans*

beef and green chile chili

Tim Love grows several chile varieties in his garden, but green Hatch chiles are his favorite because of their meaty texture and rich, fruity flavor. If you can't find them, use Anaheim or Cubanelle chiles. Garnish this chili with crunchy fried corn tortilla strips, if you like, and serve with more warm tortillas on the side. **Yields about 2 quarts; serves 6**

FOR THE SPICE MIXTURE

- 2 dried guajillo chiles
- 1½ Tbs. ground cumin
- 1 Tbs. freshly ground black pepper
- 1 Tbs. granulated sugar
- 2½ tsp. dried oregano
- 1½ tsp. dried thyme
- 1 tsp. kosher salt
- ¾ tsp. ground nutmeg

FOR THE CHILI

- 8 large fresh Hatch chiles (or Anaheim or Cubanelle chiles)
- 1½ lb. 85%- to 90%-lean ground beef
- ½ cup vegetable oil
- 2 6-inch fresh corn tortillas, quartered
- 2 medium yellow onions, finely chopped
- 1 large green bell pepper, halved, cored, and coarsely chopped
- 2 to 3 medium jalapeños, finely chopped
- 2 small cloves garlic, minced
- 3 Tbs. all-purpose flour
- 5 cups lower-salt chicken broth, heated
- Kosher salt



A homemade chili powder made from ground dried red chiles, herbs, spices, and a touch of sugar has more complex flavor than the store-bought variety.

MAKE THE SPICE MIXTURE

Stem, seed, and grind the chiles to a powder; you should have about 1 Tbs. In a medium bowl, combine the chile powder with the remaining spice mixture ingredients.

MAKE THE CHILI

Position an oven rack about 4 inches from the broiler and heat the broiler on high. Broil the chiles on a large, heavy-duty rimmed baking sheet, turning with tongs as needed, until charred on all sides, about 10 minutes total. Transfer the chiles to a large bowl, cover with plastic wrap, and set aside until cool enough to handle. With gloved hands, peel, seed, and finely chop the chiles; set aside.

Put the ground beef in a large bowl. Mix in 3 Tbs. of the spice mixture.

Line a plate with paper towels. Heat the oil in a 5- to 6-quart heavy-duty pot over high heat. Add the beef and cook, stirring often, until browned, 4 to 5 minutes. Use a slotted spoon to transfer the beef to a medium bowl and set aside.

Put the tortillas in the hot oil and fry on both sides, turning occasionally with tongs, until golden-brown and crisp, 3 to 5 minutes. Transfer the tortillas to the paper-towel-lined plate and set aside.

Reduce the heat to medium. Add 1½ cups of the onions and the remaining spice mixture to the pot. Cook for 15 seconds, stirring and scraping the bottom of the pan constantly. Add ½ cup of the roasted chiles, half of the bell peppers, and half of



This chili is thickened with puréed fried corn tortillas. They add a delicious toasty note.



the jalapeños.

Cook the mixture, stirring frequently, until the green peppers are softened, about 8 minutes. Stir in the garlic and cook, stirring, for 30 seconds.

Stir the flour into the vegetables and cook for 2 minutes, stirring constantly and scraping any browned bits from the bottom of the pan. Add 1 cup of the broth, stirring and scraping the bottom of the pan until no lumps remain. Add the remaining 4 cups of broth and 1 Tbs. salt, stir, and return to a boil.

While the mixture comes to a boil, transfer 1 cup of the broth mixture to a food processor. Crumble in the fried tortillas and process until the tortillas are finely chopped. Pour the tortilla-broth mixture back into the pot and stir in the remaining onions, bell peppers, and the meat.

Return the mixture to a boil, reduce the heat to medium low to low and simmer, stirring occasionally and skimming the surface as needed, until the chili is thick, about 50 minutes.

Stir in the remaining roasted chiles and jalapeños and simmer, stirring occasionally, for 15 minutes. Skim off any oil that rises to the surface. Season to taste with salt and serve.

The chili will keep in an airtight container in the refrigerator for up to 4 days.

Chef Tim Love

Known for Modern cowboy cuisine

Restaurants The Lonesome Dove

Western Bistro and Love Shack

Where Fort Worth, Texas



spiced roasted chicken and cranberry bean chili

Ana Sortun roasts a chicken with baharat, an aromatic spice blend, at least once a week. Here, she puts that chicken to delicious use. Serve with warm pitas. Yields about 11 cups; serves 6 to 8

FOR THE SPICE MIX (BAHARAT)

- 4 tsp. dried mint
- 1 Tbs. dried oregano
- 5 bay leaves, roughly torn
- 2 tsp. whole allspice berries
- 2 tsp. yellow mustard seeds
- 1 tsp. green cardamom pods, cracked, black seeds removed and pods discarded
- 1 tsp. whole cloves
- 4 tsp. finely ground black pepper
- 2 tsp. ground cinnamon
- 2 tsp. ground coriander
- 2 tsp. ground cumin
- 2 tsp. ground nutmeg
- 1 tsp. ground ginger

FOR THE CHILI

- 1½ cups dried cranberry or small white beans
- 1 3-lb. chicken
- Kosher salt
- ¼ cup plus 2 tsp. extra-virgin olive oil
- 1 large yellow onion, finely chopped
- 2 medium cloves garlic, minced
- 2 medium green or red bell peppers, halved, cored, and finely chopped
- 1 tsp. pure ancho chile powder
- 4 cups canned chopped tomatoes
- 1 quart lower-salt chicken broth
- 1 cup low-fat Greek yogurt
- 1 tsp. dried mint

MAKE THE SPICE MIX

Put the mint and oregano in a fine sieve set over a medium bowl. Rub the herbs against the sieve to crush them into a fine powder. In a spice grinder, grind the bay leaves, allspice, mustard seeds, cardamom seeds, and cloves to a powder and add them to the herb powder. Stir in the black pepper, cinnamon, coriander, cumin, nutmeg, and ginger. Set ¼ cup of the baharat aside. (Save the rest for another use; see Test Kitchen, p. 87, for ideas. Store in an airtight container in a cool, dark, dry place for up to 3 months.)



The mix of spices in baharat, the Arabic spice blend that seasons this chili, varies from country to country. This one has a Turkish flavor profile thanks to dried mint and mustard seeds.

MAKE THE CHILI

Put the beans in a large bowl, cover with water, and soak for 6 to 8 hours. Drain the beans, put them in a 5- to 6-quart Dutch oven or other heavy-duty pot, and add enough cold water to cover by 2 inches. Bring to a boil over high heat, lower the heat to a gentle simmer, cover partially, and cook until tender, 1 to 2 hours. Drain the beans in a colander and set aside.



Though you could use canned beans, freshly cooked dried beans give this chili better flavor and texture. Soaking helps them cook evenly.

While the beans cook, roast the chicken:

Position a rack in the center of the oven and heat the oven to 400°F. Rinse and pat the chicken dry with paper towels. In a small bowl, combine 2 Tbs. of the baharat with 2 tsp. salt. Rub the spice mixture all over the chicken and then coat the chicken with 2 Tbs. of the oil. Put the chicken in a small roasting pan or large ovenproof skillet, and roast until an instant-read thermometer inserted into the thickest part of a thigh registers 170°F, 45 to 50 minutes. Set aside until cool enough to handle. Remove all the meat and shred into bite-size pieces. Discard the skin and bones.

Heat 2 Tbs. of the olive oil in a 5- to 6-quart pot over medium heat. Add the onion, reduce the heat to medium low, and cook, stirring occasionally, until soft, about 10 minutes. Stir in the garlic and cook until fragrant, 30 seconds to

1 minute. Stir in the bell peppers, ancho chile powder, 2 Tbs. of the baharat, and 1 Tbs. salt. Increase the heat to medium and cook until the peppers are soft, stirring occasionally, about 5 minutes. Add the tomatoes, reduce the heat to low, and simmer, stirring occasionally, until thick, about 30 minutes.

Stir the chicken broth, chicken meat, and beans into the chili and continue to simmer for 20 minutes to meld the flavors. Season to taste with more salt, if necessary.

In a small bowl, whisk the yogurt, dried mint, remaining 2 tsp. olive oil, and ½ tsp. salt. Serve the chili topped with a dollop of the seasoned yogurt.

The chili will keep in an airtight container in the refrigerator for up to 4 days.



Yogurt and mint may seem an odd garnish, but they're just the thing to top a Middle-Eastern-style chili.

Chef Ana Sortun

Known for Elegant eastern Mediterranean and Turkish cuisine

Restaurants Oleana and Sofra

Where Cambridge, Massachusetts

Raquel Pelzel is a Brooklyn-based food writer and cookbook author who has co-written cookbooks with several renowned chefs. ■

vegetable-chickpea chili with fried almonds

Alex Guarnaschelli makes this quick vegetarian chili at home on weekends and then enjoys the leftovers later in the week; she thinks the chili is even better after it's mellowed in the refrigerator for a day or so. Serve with basmati rice.

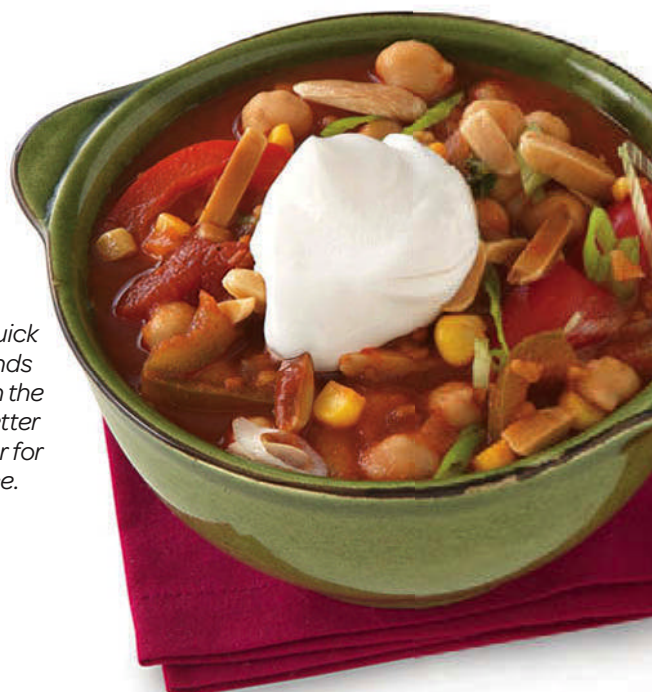
Yields about 2 quarts; serves 4

- 3 Tbs. extra-virgin olive oil
- 3 medium cloves garlic, minced
- 1 large red onion, finely chopped
- Kosher salt
- 1 to 2 Tbs. hot paprika
- 1 Tbs. chili powder
- 1 Tbs. ground cumin
- 1 28-oz. can whole peeled tomatoes
- 2 15-oz. cans chickpeas, drained and rinsed
- 2 cups fresh (or frozen) corn kernels (from about 4 medium ears)
- 1 medium red bell pepper, quartered, cored, and thinly sliced crosswise
- 1 medium jalapeño, thinly sliced crosswise into rounds
- ½ cup sliced or slivered almonds
- ¼ cup small basil leaves
- 6 scallions (white and light-green parts only), thinly sliced; more for garnish
- Sour cream, for serving (optional)

Heat 2 Tbs. of the oil in a 5- to 6-quart heavy-duty pot over medium-high heat until shimmering hot, about 2 minutes. Add the garlic and onion, season with 1 tsp. salt, and cook, stirring occasionally, until the onion begins to soften, 3 to 5 minutes. Stir in the paprika, chili powder, and cumin, cook for 1 minute, and then add the tomatoes and their juice. Stir, smashing the tomatoes against the side of the pot to break them up slightly. Add 2 cups water and bring to a simmer. Stir in the chickpeas, corn, bell pep-



Hot paprika is a chile powder, too. Add the full 2 Tbs. for a fiery chili, or stick with just 1 Tbs. for a mildly spicy version.



per, jalapeño, and 1 Tbs. salt and cook until the peppers have lost their raw crunch, 8 to 12 minutes (at this point, if the chili looks too thick, add an additional 1 cup of water).

While the vegetables cook, heat the remaining 1 Tbs. olive oil in a 10-inch skillet over medium-high heat. Add the almonds and cook, stirring constantly, until golden-brown, 2 to 3 minutes. Using a slotted spoon, transfer them to a plate lined with paper towels and immediately season them with ½ tsp. salt.



Almonds fried in olive oil until golden-brown are a creative and crunchy garnish for this chili.

Stir the basil and scallions into the chili. Serve the chili with a dollop of sour cream (if using), more scallions, and the almonds. **The chili will keep** in an airtight container in the refrigerator for up to 4 days.

Chef Alex Guarnaschelli

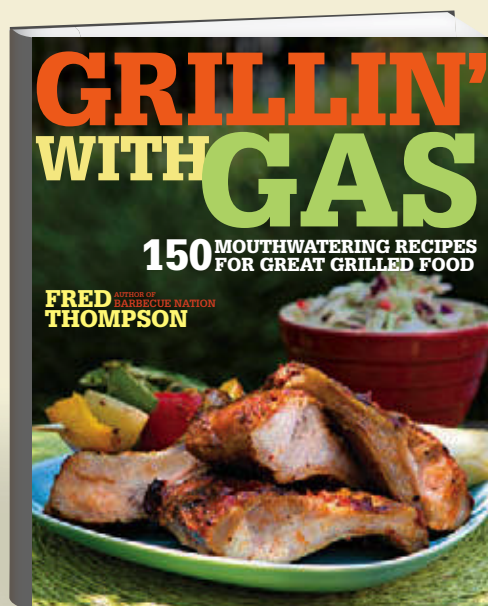
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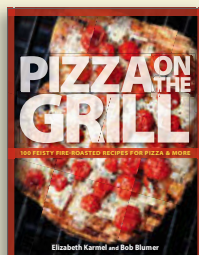
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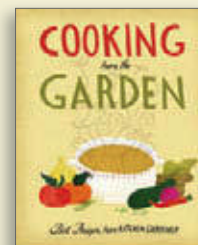
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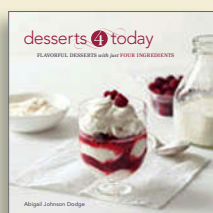
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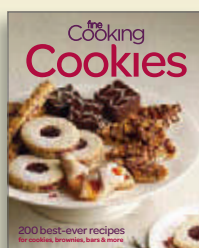
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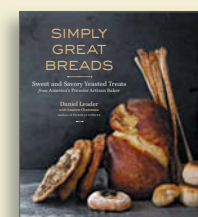
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TEST KITCHEN

Tips/Techniques/Equipment/Ingredients/Glossary



GLOSSARY

Deglaze

You may not know the term “deglaze,” but if you’ve ever made a pan sauce or gravy, then you’ve probably used the technique. Deglazing is the act of dissolving the brown bits and other residue left in a pan after searing, sautéing, or roasting meats and poultry, and it’s typically the first or second step in sauce mak-

ing. There’s a lot of flavor left in those brown bits, and deglazing—usually by adding an acidic liquid like wine or vinegar while scraping the pan bottom with a wooden spoon—is a tried-and-true way of capturing that flavor in the sauce.

—Jennifer Armentrout



TECHNIQUE

To slice an onion, follow its curve

WHEN YOU SLICE AN ONION, you want to cut the pieces into similar widths so they cook evenly. To do this, slice the onion at an angle, following its natural curve (as shown below), rather than slicing it straight down, which yields wider end pieces.



1 Peel and halve the onion from end to end; then notch out the root end of each half so the slices will separate as you cut them.



2 Holding your knife at a low angle, start cutting thin lengthwise slices on one side of the onion.



3 Following the natural curve of the onion, adjust the angle of the knife as you slice. The knife should be at 90 degrees when you reach the middle of the onion.



4 Once you get to the middle, flip the onion over and repeat. —J. A.



EQUIPMENT

Calibrate your oven for best baking results

AN OVEN THAT DOESN'T RUN TRUE to its temperature setting is unreliable and, more often than not, the cause of disappointing recipe results. With the holiday baking season just around the corner, now is the time to make sure your oven is properly calibrated.

First, buy a new oven thermometer.

Some thermometers, especially the dual metal coil types (like the one pictured above), become fatigued over time and lose accuracy. It's a good idea to replace your thermometer every year.

Position the thermometer in the center of the oven so it's visible through the window, and heat the oven to 350°F.

Once the oven signals that it's at temperature, **note the thermometer's reading every 20 minutes** without opening the oven door.

When you have four readings, **calculate their average** by adding and then dividing them by four.

If the average is **between 325°F and 375°F, the oven is calibrated**. If it's outside that range, the oven needs adjustment. In this case, consult the owner's manual. Calibrating some ovens is as simple as turning a screw, but for others, you may have to call a professional to do the job.

—Julissa Roberts

Photographs by Scott Phillips; food styling by Jennifer Armentrout



EQUIPMENT

Caring for enameled cast-iron cookware

Between the ragù article on page 54 and the chili story on page 80, our enameled cast-iron Dutch ovens have seen a lot of use lately, but they still look almost new. Here's how we keep them that way.

Let a hot pot cool before plunging it into water for washing; otherwise, thermal shock may cause cracking in the enamel.

Soak the pot in warm water for 15 to 20 minutes before washing, especially if it has heavy cooked-on food residue.

Don't use steel wool or other abrasive pads, which may scratch the enamel.

Instead, try Bar Keepers Friend (a scouring powder available at most supermarkets) or Le Creuset's enameled cast-iron cookware cleaner (see page 94 for a mail-order source). Or try boiling 2 Tbs. white vinegar with 3 quarts of water in the pot for about 15 minutes; then cool, rinse, and wash with soap and water.

—J. R.

TECHNIQUE

How to flip a turkey

POSITIONING A TURKEY breast side down for the first part of roasting is a solid technique for getting a juicy turkey (see Food Science, page 34, for more information). But the idea of flipping a hot, half-cooked turkey onto its back can cause anxiety in even the most expe-

rienced cooks. Fear not—after you've done it once, you'll see it's really not a big deal.

Start by choosing some hand protection. Silicone oven mitts are ideal because they're easy to clean afterward, but you could also use clean cloth hot pads or paper towels crumpled into two thick wads.

Make sure the turkey isn't sticking to its roasting rack by running a spatula or table knife between the two.

Hand protection in place, **grasp the turkey at its neck and tail ends and quickly but carefully flip it.** Try to keep the turkey level, so any juice or ingredients in the cavity don't spill out. If the bird is too heavy to lift by yourself, enlist some help. —J. A.



INGREDIENT

Four ways to use baharat

If you make the Spiced Roasted Chicken and Cranberry Bean Chili on page 84, you'll have some of the fragrant Middle Eastern spice blend known as baharat left over. Rather than letting it linger in the back of your pantry, try these suggestions for using it up.

Lamb burgers Mix baharat into ground lamb, shape into patties, and grill or broil. Serve in a pita with a cucumber salad.

Spiced hummus Stir baharat to taste into your favorite hummus for a more flavorful dip.

Middle Eastern-style grilled fish Rub baharat on fish fillets or over the skin and in the cavity of a whole fish before grilling or baking.

Roasted vegetables with baharat Toss vegetables with olive oil and baharat before roasting—it's especially good with eggplant.

—J. R.



TECHNIQUE

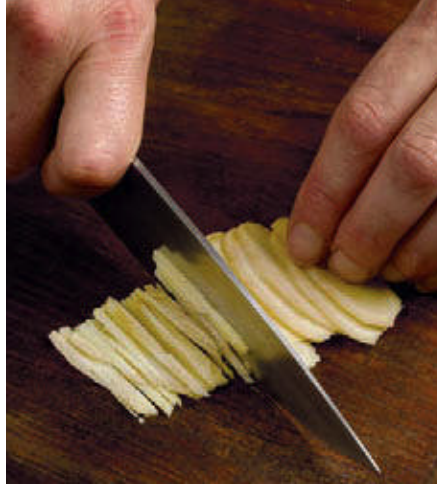
A better way to mince ginger

Besides grating, mincing is the most common way to prep fresh ginger. The usual approach is to carefully stack thin slices of ginger and cut them lengthwise into matchsticks, then crosswise into mince. But this

method is a bit fussy, and sometimes the stacked ginger slices slip around, resulting in an awkward slicing situation and uneven matchsticks. The good news is, you can skip the stack. Here's how:



Peel the ginger—an easy way to do this is to scrape the skin off with the side of a spoon.



Slice the ginger as thinly as possible and shingle the slices on the cutting board. Cut across them to make very thin matchsticks.



Gather the ginger sticks and thinly slice crosswise to mince the ginger. If necessary, chop through the minced ginger to make it even finer. —J. A.

INGREDIENT

Vegetable broths worth buying

WHILE TESTING THE VEGETARIAN THANKSGIVING RECIPES in this issue (page 40), we went through more than our fair share of store-bought vegetable broths, and if we learned just one thing, it's that they are not all created equal. Some have a murky flavor that fights with the other ingredients in a dish, while others blend in seamlessly. These are the test kitchen's favorite brands:

Wolfgang Puck Organic Vegetable Broth A powerful broth with heavy onion notes and a peppery kick.

Swanson Organic Vegetarian Vegetable Broth A light broth with noticeable but not overwhelming tomato flavor. We preferred the carton-packed broth over the canned.

Pacific Natural Foods Organic Vegetable Broth A lower-salt broth with a mild flavor that will not overpower the other flavors in a dish.

Emeril's All Natural Organic Vegetable Stock A strong celery flavor hits you upon tasting this broth, but it finishes smoothly.

Nature's Promise Organic Vegetable Broth A good all-around flavor with subtle tomato, onion, and celery notes. (Note: This product is mainly available in the northeastern United States.) —J. R.



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TEST DRIVE

Roasting Pans

Our top picks will improve your odds for “Oohs!” and “Aahs!” at this year’s holiday table.

BY GARTH CLINGINGSMITH

THE BIGGEST MEALS OF THE YEAR always seem to revolve around a roasted something—a turkey, a rib roast, a leg of lamb—and using a good-quality roasting pan is essential for great results. So what defines a good-quality pan? It needs to be able to withstand hot oven temperatures as well as the direct heat from a stovetop burner (for making gravies and sauces from pan drippings) without warping or buckling. To do that, it should be made of multiple layers of metal, usually aluminum (which is a good conductor of heat) and stainless steel (which is durable and nonreactive); this construction is known as “tri-ply,” “five-ply,” or “clad.”

Tri-ply roasting pans aren’t cheap, usually costing at least \$100. For a holiday like Thanksgiving, though, when the goal is a perfectly browned bird and deeply flavorful gravy, the price is entirely worth it. Plus, you can use your pan for so much more throughout the year, such as roasted vegetables, lasagne, casseroles, braises, or water baths for custards and cheesecakes.

We tested a variety of large roasting pans and found two that outperformed the rest. One is top of the line; the other offers the most bang for your buck. Either will help you roast like a pro.

What to Consider

Material Look for pans labeled tri-ply, five-ply, or clad. These are less likely to warp or buckle at high temperatures. Opt for one with a stainless-steel (not nonstick) interior, as it will promote better browning.

Weight A pan should weigh between 5 and 6 pounds. An empty 8-pound pan may not seem heavy, but with a rack and a turkey, it’ll be a chore to lug in and out of the oven. Pans that are less than 5 pounds often buckle and warp.

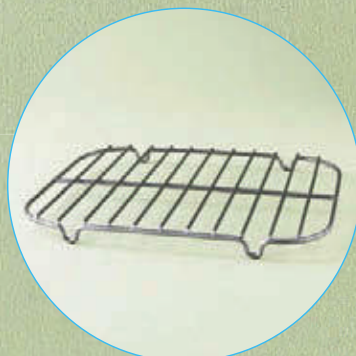
Handles Vertical handles are the safest and provide the most stability. Horizontal handles stick out and may not fit inside all ovens. Handles should be at least 4 inches wide—any narrower and it’ll be hard to get a good grip.

Sides While sloped sides are more whisk-friendly, vertical sides create a larger cooking area; select whichever works best for you. All pans should have generously rounded corners, so you can reach every inch while stirring. In terms of height, shorter sides may promote a bit more browning, since more of the roast is exposed to the oven’s heat, but add a rack to any pan, and side height becomes a moot point.

Shape As a general rule, go with a rectangular pan. Oval roasters, which usually have less surface area, are limiting.

How We Tested

We tested nine roasting pans that were approximately 16x13 inches. In each pan, we roasted an 18-pound turkey and made gravy on the stove from the pan drippings. We assessed how well the turkey browned and the ability of the pan to conduct heat evenly over a burner while simmering the gravy. We also browned potatoes in oil as a secondary test of even heat distribution. We evaluated the design of the roaster, taking into account its shape, size, and weight; how comfortable its handles felt in bulky oven mitts; and how well its roasting rack (if included) performed.



ULTIMATE PICK

All-Clad Stainless-Steel Large Flared Roaster

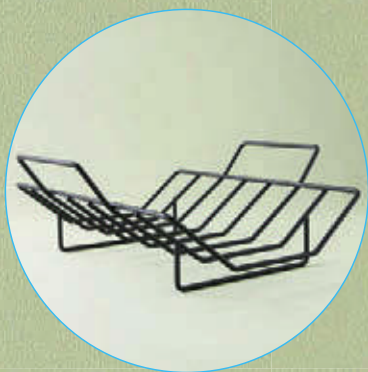
\$249.95 at williams-sonoma.com

This 16¼ x 13¾-inch, 5-pound pan is a cut above the rest. Made of aluminum and stainless-steel tri-ply, it has broad, sloping sides and generously curved corners, so you can reach every inch with a whisk. While most roasting pans (like the Calphalon at right) are slightly raised in the center to help maintain rigidity, this pan is perfectly flat, relying on sturdy construction to prevent warping. As a result, liquids spread evenly across the pan. Ample 4-inch-wide handles provide a sure grip with even the bulkiest oven mitts.

With its shallow 2¼-inch sides, this pan exposed more turkey to the direct heat of the oven, which promoted stellar browning (in fact, the best of all our tests), even along the bottom of the bird. On the stovetop, it excelled at distributing heat evenly: Gravy simmered from end to end (in other pans, it tended to bubble above the burner only), and potatoes browned nicely.

The only drawback to this pan was its roasting rack, which is flat, our least favorite design. But roasting racks are cheap, so you can always buy a better one and use the flat rack as a trivet.

Photographs by Scott Phillips



• BARGAIN BUY

Calphalon Contemporary Stainless Roasting Pan

\$129.95 at cutleryandmore.com

This big, brawny-looking 16x13-inch aluminum and stainless-steel tri-ply pan is well designed and reasonably priced. It has nicely rounded corners, massive 5-inch-wide handles, near-vertical 3½-inch sides, and an expansive cooking area. And still, it weighs less than 6 pounds. Our 18-pound turkey browned nicely, with plenty of room to spare.

On the stovetop, this pan delivered relatively even heat, but it fared best when placed over a large burner. Gravy simmered nicely, and potatoes browned well, though the ones directly over the burner got darker. As with many roasting pans, the center of this pan's cooking surface is slightly raised to help prevent warping and buckling. This low-angled slope didn't affect whisking or cleaning but did mean that some liquid pooled along the edges. The U-shaped roasting rack that accompanies this pan was one of the best designs we tested.

How to Choose a Roasting Rack

A roasting rack lifts food off the bottom of the pan. This keeps a roast away from its drippings, exposes more of it to the oven's heat for better browning, creates room underneath for aromatics and vegetables, and makes removing the roast from the pan much easier. Many roasting pans come with a rack, but don't

assume they're all created equal. If yours doesn't meet the following criteria, consider buying a new rack; they usually cost less than \$20.

Handles should be at least 4 inches wide and positioned on the long sides of the rack so they don't interfere with the roasting

pan's handles; this allows for the easiest roast removal.

Racks should be V- or U-shaped. These cradle and stabilize a roast, while leaving enough room beneath for aromatics or vegetables. Flat racks provide much less support and are harder to remove.

Garth Clingsmith is an equipment tester who lives in Glendive, Montana.



WHERE TO BUY IT

pecan pie, p. 49

- **Maker's Mark bourbon**, \$11.99 for 375 ml, thewhiskeyplace.com, 877-944-6440.
- **Steen's 100% pure cane syrup**, \$19.25 for four 12-oz. cans, steensyrup.com, 800-725-1654.
- **Cafe Du Monde coffee and chicory**, \$5.45 for a 15-oz. can, shop.cafedumonde.com, 800-772-2927.
- **Johnson Rose 9-inch pie plate**, \$5.85, foodservicedirect.com, 757-644-4465.
- **Two-pocket bistro apron**, \$28.50, redroosters.com, 888-546-3654.



quinces, p. 13

- **Honeycomb 4x5-inch soap dish in honey-chocolate**, \$24, dbohomer.com, 860-364-6008.
- **Quinces**, courtesy of Melissa's World Variety Produce, melissas.com, 800-588-0151.
- **Marin green appetizer plate**, \$5.95, crateandbarrel.com, 800-967-6696.

test kitchen, p. 87

- **Le Creuset Enameled Cast Iron Cookware Cleaner**, \$15, williams-sonoma.com, 877-812-6235.
- **Le Creuset round 5½-quart French oven in flame**, \$239.99, chefscatalog.com, 800-338-3232.
- **Taylor Oven Guide thermometer**, \$16.49, acehardware.com, 866-290-5334.



cooking in packets, p. 64

- **Rolled parchment**, \$8.95, kingarthurfleur.com, 800-827-6836.

beets, p. 71

- **Beets**, courtesy of The Simple Kitchen Gardens, Bethlehem, Connecticut, simplekitchengardens.com.

buttery dinner rolls, p. 60

- **KitchenAid Pro Line 6-quart stand mixer**, \$399.99, shopkitchenaid.com, 800-541-6390.
- **Silpat baking mat**, \$19.99, bedbathandbeyond.com, 800-462-3966.
- **Salter Aquatronic digital scale with glass platform**, \$49.95, chefscatalog.com, 800-338-3232.
- **Bench knife**, \$6.75, breadtopia.com/store, 800-469-7989.

french toast, p. 36

- **Nordicware half-sheet pan**, \$13.89, cookware.com, 888-478-4606.
- **Pyrex 4-quart oblong baking dish**, \$11.99, pyrexware.com, 800-999-3436.

From crateandbarrel.com, 800-967-6696:

- **Stainless-steel measuring spoons**, \$10.95 for a four-piece set.
- **Large French wire whisk**, \$10.95.

From cooking.com, 800-663-8810:

- **Cuisinart MultiClad Pro 1.5-quart saucepan**, \$29.95.
- **Matfer slotted Pelton spatula**, \$11.95.
- **ABC Valueline 5-quart stainless-steel mixing bowl**, \$4.78.

cranberries, p. 20

- **Cranberries**, courtesy of Ocean Spray, oceanspray.com, 800-662-3263.

a crowd-pleasing thanksgiving, p. 40

- **Fog Linen Work natural linen tablecloth**, \$85, shophorne.com, 877-404-6763.
- **Pillivuyt 11-inch round platter**, \$44, distinctive-decor.com, 866-963-3267.
- **Double hemstitched 70x90-inch tablecloth in red**, \$80, redroosters.com, 888-546-3654.
- **OXO Good Grips turkey baster**, \$9.95, chefsresource.com, 866-765-2433.

From chefscatalog.com, 800-338-3232:

- **Taylor instant-read digital thermometer**, \$19.95.
- **Kaiser La Forme 10-inch spring-form pan**, \$47.95.
- **Amco Swing-A-Way easy-release grease separator**, \$15.95.



a new look at chili, p. 80

- **Cuisinart spice and nut grinder**, \$39.95, williams-sonoma.com, 877-812-6235.



NUTRITION

Recipes	Calories (kcal)	Fat Cal (kcal)	Protein (g)	Carb (g)	Total Fat (g)	Sat Fat (g)	Mono Fat (g)	Poly Fat (g)	Chol (mg)	Sodium (mg)	Fiber (g)
Quinces, p. 13											
Poached Quince Salad	260	160	12	17	18	4	10	2.5	30	850	4
Quince Paste	120	5	0	31	1	0	0	0	0	0	1
Cranberries, p. 20											
Jellied Cranberry-Orange Sauce	160	0	0	41	0	0	0	0	0	0	3
Cranberry-Apple-Walnut Crumb Bars	210	100	2	28	11	5	2.5	2.5	30	95	2
Cranberry-Lime Shrub (per 1 Tbs.)	15	0	0	4	0	0	0	0	0	0	0
Good Life, p. 22											
Olive Oil Pumpkin Bread	290	100	5	45	12	2	7	2	45	280	3
Make it Tonight, p. 24											
Beef Tenderloin with Mushroom-Dill Sauce	410	210	37	7	24	11	8	2.5	120	410	1
Chicken Burgers with Red Cabbage and Apple Slaw	560	310	27	38	34	6	12	13	190	650	3
Curried Turkey and Israeli Couscous Salad	470	180	22	53	20	2.5	13	3	35	610	4
Turkey Rarebit	780	220	54	82	24	14	6	2	135	1460	4
Endive and Apple Salad with Warm Goat Cheese	570	420	12	31	47	15	26	4	40	590	6
Seared Broccolini with Bacon and Parmigiano	160	100	8	9	11	2.5	6	1	10	390	1
Roasted Fennel with Asiago and Thyme	150	80	5	12	10	2.5	6	1	10	250	5
Sour Cream and Leek Mashed Potatoes	280	110	5	41	12	7	3	0.5	30	260	4
Pan-Roasted Brussels Sprout Gratin	310	220	10	15	25	15	7	1	85	480	3
Roasted Sweet Potatoes with Apples and Sage Butter	110	60	1	14	6	2.5	3	0	10	160	2
French Toast, p. 36											
Classic French Toast	670	330	23	59	37	18	11	3	475	820	2
Thanksgiving, p. 40											
White Wine Smashed Potatoes	190	60	3	26	7	2	4	0.5	5	310	2
Harvest Bread Stuffing	470	200	11	58	23	6	7	7	45	590	7
Green Beans and Carrots in Charmoula Sauce	100	60	2	9	7	1	5	1	0	180	3
Butter-and-Herb-Roasted Turkey with Madeira Jus	440	210	47	3	24	8	9	4.5	145	490	0
Roasted Squash and Polenta Torta with Onion Marmalade	270	80	8	37	9	5	1.5	0	20	350	4
Sautéed Kale with Garlic and Lemon	70	35	3	9	4	0.5	2.5	0.5	0	410	3
Pecan Pie, p. 49											
Pecan Pie	590	370	6	50	42	20	15	5	225	200	2
Bourbon-Chocolate Pecan Pie	630	400	7	54	45	21	15	5	225	200	3
Bacon and Cane Syrup Pecan Pie	600	380	7	49	43	20	15	5	230	210	2
Chicory Coffee Pecan Pie	600	380	6	50	43	20	15	5	230	260	2
True Ragù, p. 54											
Duck Ragù	220	60	20	14	6	1	3.5	1	65	540	3
Bolognese Ragù	500	270	40	11	30	13	12	2	145	500	2
Lamb Ragù	310	170	23	10	19	7	8	2.5	80	600	2
Pork and Sausage Ragù	200	90	17	5	10	3.5	4.5	1	50	760	2
Dinner Rolls, p. 60											
Knotted Dinner Rolls	210	60	6	30	7	2	2.5	2	25	180	1
Cooking in Packets, p. 64											
Chicken Breasts en Papillotes with Celery and Tomato	360	170	37	3	19	7	8	2	120	520	1
Lemony Halibut en Papillotes with Leek Rice Pilaf	410	160	32	26	18	10	5	1.5	85	260	1
Soy and Ginger Shrimp en Papillotes	180	50	25	8	5	1	1.5	1.5	215	1540	1
Beets, p. 71											
Beet Green and Bulgur Soup with Poached Eggs	370	160	25	33	18	5	9	2.5	195	660	7
Sautéed Beets and Beet Greens with Onions and Garlic	110	60	3	11	7	1	5	1	0	510	3
Farfalle with Golden Beets, Beet Greens, and Prosciutto	590	190	25	72	21	5	12	2.5	35	1410	7
Chocolate-Beet Layer Cake	690	330	7	82	37	22	9	2	130	330	3
Clams Casino, p. 76											
Classic Clams Casino	190	90	13	9	11	5	3	1	45	280	1
Steamed Clams with Fried Bread and Bacon	420	260	21	15	29	5	18	3	50	650	2
Chili, p. 80											
Vegetable-Chickpea Chili with Fried Almonds	510	190	19	65	22	2	13	5	0	1900	17
Beef and Green Chile Chili	500	270	30	29	30	6	13	9	70	900	4
Spiced Roasted Chicken and Cranberry Bean Chili	420	120	43	34	13	3	7	2	80	1060	12
Smoky Pork Chili with Black-Eyed Peas	660	310	50	42	34	9	17	6	110	1230	11

The nutritional analyses have been calculated by a registered dietitian at Nutritional Solutions in Melville, New York. When a recipe gives a choice of ingredients, the first choice is the one used. Optional ingre-

dients with measured amounts are included; ingredients without specific quantities are not. Analyses are per serving; when a range of ingredient amounts or servings is given, the smaller amount or portion

is used. When the quantities of salt and pepper aren't specified, the analysis is based on ¼ tsp. salt and ½ tsp. pepper per serving for entrées, and ⅓ tsp. salt and ⅓ tsp. pepper per serving for side dishes.



MENUS



Dinner with Friends

Poached Quince Salad
page 14

Lemony Halibut en Papillotes
with Leek Rice Pilaf
page 69

Green Beans with
Toasted Slivered Almonds
FineCooking.com

Chocolate-Beet Layer Cake
page 74

*To drink: Venta Morales Tempranillo,
La Mancha, Spain*

Game Day

Mixed green salad with
Cranberry-Thyme Vinaigrette
page 21

Smoky Pork Chili
with Black-Eyed Peas
page 82

Classic Buttermilk Cornbread
FineCooking.com

Pecan Pie
page 50

*To drink: Victory Brewing
Company's Hop Wallop*



Three Weeknight Meals

Soy and Ginger Shrimp en Papillotes
page 67

Steamed Jasmine Rice
FineCooking.com

Beet Green and Bulgur Soup
with Poached Eggs
page 72

Garlic Bread
FineCooking.com

Chicken Burgers with
Red Cabbage and Apple Slaw
page 27

Basic Roasted Potatoes
FineCooking.com



Pasta Night

Arugula Salad
with Pesto Vinaigrette
FineCooking.com

Bolognese Ragù
with spinach fettucine
page 57

Roasted Grapes
with Mascarpone and Rum
FineCooking.com

*To drink: Foradori Teroldego
Rotaliano Trentino, Alto Adige, Italy*



Post-Thanksgiving Lunch

Carrot-Ginger Soup
FineCooking.com

Curried Turkey and Israeli Couscous
Salad with Dried Cranberries
page 26

Cranberry-Apple-Walnut
Crumb Bars
page 21

*To drink: The Pinot Project Pinot
Noir, Central Coast, California*

Autumn Supper

Classic Clams Casino
page 78

Beef Tenderloin
with Mushroom-Dill Sauce
page 25

Rustic Mashed Potatoes
FineCooking.com

Seared Broccolini
with Bacon and Parmigiano
page 29

Chicory Coffee Pecan Pie
page 53

*To drink: White Rock Vineyards
Cabernet Sauvignon,
Napa Valley, California*



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 **VEGETARIAN:** May contain eggs and dairy ingredients

 **MAKE AHEAD:** Can be completely prepared ahead (may need reheating and a garnish to serve)

 **QUICK:** Under 30 minutes

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